

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



## 2019 PINOT GRIS ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Gris

ALCOHOL: 13.0%

MATURATION: 4 weeks in Stainless steel  
7 months in 89% neutral oak, 11% new French oak

CASE PRODUCTION: 532

FOOD AFFINITIES: Grilled halibut, seared scallops, goat cheese and honey

WINEMAKER'S COMMENTS:

"Pale and bright green in color. The aromas reveal bright citrusy and floral notes married with dried apricot, fresh honey and gingerbread. Chiseled and elegant, the palate adds layers of spices, orange zest, a generous texture and a tension due to the freshness and acid backbone of the wine. Generously structured, and piling on citrus, spice and dried fruits layers, the wine has a long, precise and delicate finish." – Stéphane Vivier

GROWING SEASON:

This year started has one of the wettest on record with our last storm coming into Spring. Consequently Spring was a race against time with the plants growing so fast. Our Anderson Valley teams worked relentlessly to keep the vineyards in balance. When the Summer days arrived, the vines were ready to profit from the mild temperatures during summer and early September, allowing the grapes to develop complex and fully mature profiles.

### LONG MEADOW RANCH:

Owned by Ted, Laddie, and Christopher Hall, LMR employs an integrated, organic farming system, using simple, sustainable methods. Each part of the Ranch contributes to the health of the whole. Vineyards and wine making, olive orchards and olive oil making, cattle and horse breeding all work together in complementary fashion, as do the egg-laying poultry flock and the organic vegetable gardens. All crops are certified organic by California Certified Organic Farmers (CCOF) and are grown without the use of herbicides, pesticides, or chemical fertilizers.