

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



## 2020 PINOT GRIS ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Gris

ALCOHOL: 13.5%

MATURATION: 4 weeks in Stainless steel, 7 months in 100% neutral French oak

CASE PRODUCTION: 435

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

WINEMAKER'S COMMENTS:

"This Anderson Valley Pinot Gris explodes with aromas of sweet spice, cardamon, sweet Asian allspice, and fresh honey. Dry and supple, the palate exudes floral and spicy flavors, followed by plum and the return of creamy honey. All is packaged around a fresh and creamy texture making this wine unique and rewarding. Ready to drink now or cellar for future enjoyment."  
– Stéphane Vivier

GROWING SEASON:

The 2020 growing season is marked by a dry winter with just half of the region's typical rainfall that was followed by a mild and warmer than usual summer. The season, however, was long with bud break and flowering events happening a week earlier than 2019, but harvest starting a week later than average for our sparkling and Rosé grapes. The cold nights and intense marine layers allowed this extremely slow ripening that resulted in an extreme layering of flavors and complexity in all of our wines.

### 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.