



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY

2019 CHARDONNAY ANDERSON VALLEY



VINEYARD: Anderson Valley

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

MATURATION: 12 months in 18% new French oak, then three more months aging in stainless steel tank

CASE PRODUCTION: 2966

FOOD AFFINITIES: Brick cooked chicken, grilled salmon, risotto with wild mushrooms

WINEMAKER TASTING NOTES:

“The color of this wine is bright green with light golden flecks throughout and opens with a fragrant nose of light jasmine, citrus, oyster shell, and clove. On the palate it’s fresh and vivacious that builds with layers of apricot and peach. Oyster shell returns on the finish bringing a special minerality that makes your mouth water. Drink now or age for 8 to 10 years.”

– Stéphane Vivier

GROWING SEASON:

2019 was a very wet winter with rain coming into spring. Keeping the vines in balance was especially important this year. Successful management of the vines along with wonderfully mild weather through summer gave us warm days and cool nights. This is a recipe for success in vineyards, the vintage gave us a great balance of sugar and acid with complete phenolic ripening. We had ripe flavors with freshness along with nice acid balance.

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.