

2020 CHARDONNAY ANDERSON VALLEY

VINEYARD: Anderson Valley

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

MATURATION: 16 months in new French oak, then five months aging in

stainless steel tank

CASE PRODUCTION: 2160

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

mushrooms

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.