

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH

2019 LATE HARVEST CHARDONNAY ANDERSON VALLEY



ESTATE: Anderson Valley

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

MATURATION: 24 months in 100% new French oak

FOOD AFFINITIES: Seared foie gras with pickled peach

CASES PRODUCED: 394

WINEMAKER'S COMMENTS:

"The wine is cut from the refined and elegant side of the 2019 Anderson Valley vintage and reminiscent of some of the best Sauternes from Bordeaux. The bouquet is deep, complex, and gently glazed, offering scent of bee pollen, apple blossom, pineapple, oranges, honey and gentle touches of vanilla from the aging in oak barrels. On the palate, the wine is deep, full-bodied, and very pure and light on its feet. The acidity level is vivacious and sustain the intensity of the wine. Sweet vanilla and flavours of honey, beeswax and apple intermix in such a beautifully balanced sweet wine." – Stéphane Vivier

GROWING SEASON:

This year started as 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.

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