

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2022 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: 241

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

WINEMAKER'S COMMENTS:

"Our 2022 Pinot Gris from Anderson Valley opens with a clear, refined, elegant, and open bouquet of fresh lemons and plum, accented with rose petal and candied blood orange aromas. Round and very energetic on the palate, this is a clear, elegant and crystalline Pinot Gris with an enormously fresh and even piquant taste: plum, peach, lemon tart flavors play along toward a stimulating and mouthwatering finish. Delightful." – Stéphane Vivier

GROWING SEASON:

The 2022 growing season was marked by the extended drought in Northern California. A very dry winter led to an early bud break and the vines developed slowly and stayed small. After dodging a few late spring frost scares, the vines continued to develop but stayed small throughout the year. The summer was cool which resulted in a slow, concentrated ripening that allowed maximum flavor and aroma development with low sugar levels and high acidity. We were able to plan harvest at the beginning of a very hot spell around Labor Day.

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.