

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2023 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: 323

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

WINEMAKER'S COMMENTS:

"The 2023 Pinot Gris opens with a clear, refined, elegant and open bouquet with floral notes intertwined with ripe, concentrated and fresh lemons and yellow-skinned stone fruit (plum), plus fresh blood orange aromas. Round and very energetic on the palate, this is a clear, elegant and crystalline Pinot Gris with a tight, enormously fresh and even piquant as well as stimulating finish." – Stéphane Vivier

GROWING SEASON:

In Anderson Valley, the 2023 growing season was shaped by a cool, late spring, reminiscent of more traditional harvests before the drought years. With harvest starting later than usual, winemakers saw a mid-September kickoff for Pinot Noir in the valley's eastern areas, followed by white wine grapes like Chardonnay and Pinot Gris ripening shortly after. Similar to cooler vintages, this delayed timeline resulted in grapes with balanced acidity and vibrant flavors. The harvest extended into October and beyond, setting the stage for an exceptional vintage.

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.