

In the 1860's the tiny town of Healdsburg produced bountiful crops of grapes, prunes and hops. LeBaron Ranch was a large hop station and for many years it thrived. When Prohibition started the Ranch stopped growing hops and began its new life as a prune station.

Later, the Ranch began producing small amounts of "medicinal wines." After prohibition prunes slowly declined and in 1983 my family began producing wine at the Ranch.

### HOP STATION CHARDONNAY



A real crowd favorite, the LeBaron Ranch 2006 Alexander Valley Chardonnay has much to show off. Lemon blossom aromas highlight the well-balanced, crisp flavors of vanilla bean and pear. The finish is rounded out nicely with some mild oak aging and a little lime.

Pair the LeBaron Ranch Chardonnay with luncheon salads, grilled seafood or a fruit and cheese board appetizer.



INTERIOR



During the period of 1900 to 1929, the LeBaron family owned and operated a family winery in Dry Creek Valley. During his lifetime Oscar LeBaron enjoyed public notoriety for his innovative & colorful approach to county life. In 1983 my family purchased a ranch from the LeBarons and started our own family winery. We created LeBaron Ranch wines to celebrate the rich history of Dry Creek Valley and to honor the LeBaron family.

EXTERIOR WITH FOLD

# LeBaron Chardonnay Table Tent