



Long Meadow Ranch Winery

2006 SAUVIGNON BLANC RUTHERFORD

- Release Date: Spring 2007
- Suggested Retail Price: \$18 per 750ml
- Growing Season: Flooding kicked off the New Year in Napa Valley, which made for great TV footage, but did little damage to dormant vines, as cover crops stabilized soils in vineyards while rain continued into spring. Bud break was delayed by a few weeks, but by June, the weather had turned and vines began to bloom and set fruit. In mid-July, a record-setting heat wave lasted about ten days, but with the crop a few weeks behind the historically normal cycle, damage was almost nil. Some growers feared that if the heat of July continued, all varieties would need to be harvested in a tight timeframe, but seasonal and somewhat cooler weather returned in August. This led to a fantastic Sauvignon Blanc harvest in September.
- Vineyard Location: Rutherford, CA (100%)
- Fermentation Technique: 100% Stainless Cold Fermentation
- Alcohol: 12.7 percent
- Production: 1400 Cases
- Food Affinities: Classic pairings include crab cakes, grilled salmon, goat cheese, bruschetta, and margarita pizza. Terrific match with Thai food and curries.
- Winemaker's Comments: Everything about this wine is fresh, fragrant and inviting with a brilliant straw color. Its classic Sauvignon Blanc fruit notes include kiwi, pineapple and Meyer lemon peel. Layers of complexity are created by its floral notes (citrus blossom and jasmine). The softness, moderately low alcohol and balanced acidity are perfect for showing off the flavors of Rutherford Sauvignon Blanc. It is generous and round and leaves the palate perfectly refreshed.
- The Vineyards: Our Sauvignon Blanc grapes source from certified organic vineyards in the prestigious Rutherford grape growing region. This historic region is known for producing some of the world's most highly sought after wines and this Sauvignon Blanc will undoubtedly prove to be one of them.
- Long Meadow Ranch: Owned by Ted, Laddie & 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. "Estate" fertilizers are created through an extensive composting operation that relies on organic material from each segment of the Ranch. Soil erosion is controlled and new soils are built through the extensive use of permanent cover crops made up of carefully selected grasses, clovers, and legumes. All crops are certified organic by the California Certified Organic Farmers and are grown without the use of herbicides, pesticides, or chemical fertilizers.

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