



1999 Cabernet Sauvignon

Release Date: *Fall 2002*
Suggested Retail Price: *\$60 per 750ml*
Vineyard Location: *Long Meadow Ranch Bear Canyon Vineyard (100%)*
Harvest Dates: *Harvested October 5 - 7, 1999*
Varietal Composition: *97% Cabernet Sauvignon, 3% Cabernet Franc*
Brix at Harvest: *23.7°*
Cooperage: *Aged 26 months in French oak coopered by Seguin-Moreau. Medium toast. 50 percent new.*
Alcohol: *13.3%*
Production: *Less than 1500 cases*
Food Affinities: *Perfect with Long Meadow Ranch Grass-fed Highland Beef, with lamb, or with roasted game.*

Growing Season: A long, cool, dry growing season - supported by the extra hours of sunshine at 1100 feet elevation on our mountain and by a warm final week of September - produced excellent, fully ripe fruit. The grapes achieved a wonderful state of natural balance in acids, sugars, and flavors, with great concentration.

Winemaker's Comments: "The 1999 Cabernet Sauvignon is yet another fine example of the vineyard's distinctive black and red fruit flavors. The prominent aromas suggest blackberries and chocolate covered cherries. Fruity, with tart balance, the wine is viscous and thick, almost unctuous. Tannins are fully ripe and the red fruit flavors suggest cherries and plums. The deep red color makes this a beautiful wine in the glass and the exceedingly long finish allows you to savor its flavors."
- Cathy Corison

The Vineyards: Southwest-facing estate vineyards at 1100 feet elevation atop the Mayacamas Mountains at the edge of Bear Canyon. Development began in 1990. Managed by organic pioneer Frank Leeds. Budwood hand-selected from the Bella Oaks Vineyard in Rutherford and Jordan Vineyard in Alexander Valley, planted on 110R rootstock at 9x5 spacing and using contoured terraces. This is the first vineyard established on Long Meadow Ranch since before Prohibition.

Long Meadow Ranch: Owned by Ted and Laddie 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.

Long Meadow Ranch

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