2012 CABERNET FRANC MAYACAMAS ESTATE NAPA VALLEY

VINEYARD: Estate Grown

HARVEST DATE: 10/16/12

ALCOHOL: 13.5 percent

CASE PRODUCTION: 52 cases

FOOD AFFINITIES: Perfect with grilled LMR grass-fed ribeye and oven-roasted baby carrots with

tarragon, drizzled with LMR Napa Valley Select Olive Oil

WINEMAKER'S COMMENTS:

"Long Meadow Ranch's 2012 Cabernet Franc expresses the best of the vintage, varietal, and site high in the Bear Canyon part of our Mayacamas Estate. This wine is the result of one pick, one fermentation, and great care to avoid blending. The integral, complete expression of Franc includes classic cocoa powder, minerality, fruity dark chocolate, and concentrated sweetly extracted black fruits. The uncommon plush and velvety texture lends richness to the complexity of varietally true flavors. The harmonious components serve the whole and will enhance the wine's extraordinary balance for years to come."

Ashley Heisey

GROWING SEASON:

The third consecutive cool and late growing season of 2012 was perfect for Cabernet Franc. Our dry winter ended with moderate rainfall in March, giving us a long growing season and also led to richer flavor development. We opened the vine canopies to ensure sunlight, warmth and good air circulation around the grape clusters. The night-harvested grapes retained their enticing aromas and naturally pleasing acidity all the way to the bottle.

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.

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