2012 PETITE SIRAH RUTHERFORD, NAPA VALLEY

HARVEST DATE: 9/24/12 - 10/1/12

ALCOHOL: 13.5 percent

COOPERAGE: 5% new oak, all French

CASE PRODUCTION: 306 cases

FOOD AFFINITIES: Perfect with BBQ pulled pork or smoked heritage St. Louis ribs

WINEMAKER'S COMMENTS:

"This marks the second time Long Meadow Ranch has shown off its Petite Sirah with a varietal bottling. It's got everything we seek in Petite: incredible berry, sweet juicy fruitiness, and balanced approachable tannins. The nose starts off with boysenberry with a hint of cola. The palate texture is soft and fruity, with just enough acidity to enhance fruitiness without throwing the tannins off balance to dryness. The berry patch characteristics are most pronounced in the finish in which the last impression is berry fruit esters. That last impression of freshness and floral/berry synergy invites another sip. Enjoy now."

Ashley Heisey

GROWING SEASON:

The third consecutive cool and late growing season of 2012 was perfect for Petite Sirah. 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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