



farmstead
LONG MEADOW RANCH



2013 CABERNET SAUVIGNON NAPA VALLEY

VARIETAL COMPOSITION: 78% Cabernet Sauvignon, 14% Merlot and 8% blend of Cabernet Franc, Petit Verdot and Petite Sirah

ALCOHOL: 13.5%

COOPERAGE: 30% new and 80% neutral French oak

CASE PRODUCTION: 711

FOOD AFFINITIES: BBQ Pulled Pork or Smoked Heritage St. Louis Ribs with green apple coleslaw

WINEMAKER'S COMMENTS:

"Cassis with savory touches of black olive and rosemary on the nose. The palate is immediately fruit forward with plum and cassis followed by chewy tannins in the mid palate with sweet red and purple berry fruit and a touch of oak tannin on the finish. This wine rewards cellaring for up to 10 years."

— Tim Wilson

GROWING SEASON:

The 2013 vintage was a superb vintage. The unusually long season, moderate temperatures without a major heat spike, and lack of rains made for one of the best vintages in recent memory. An early spring bud break allowed our vineyards to get a two-week head start on the vintage, and the lack of frost meant that yields were excellent while the longer growing season allowed for full ripeness. The wines from this vintage will be outstanding in quality.

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.

UPC CODE NUMBER: 894591002259 - 750mL



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