



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY

2014 SAUVIGNON BLANC RUTHERFORD, NAPA VALLEY

VINEYARD: Estate Grown

ALCOHOL: 13 percent

CASE PRODUCTION: 9,180 cases

FOOD AFFINITIES: Ideal with fresh dungeness crab, pasta carbonara, or goat cheese with honey

WINEMAKER'S COMMENTS:

The 2014 Rutherford Sauvignon Blanc shows off plenty of ripeness and varietal freshness. The complex aromatics include a range of fruit (apricot to citrus), fresh spring flowers and freshly cut grass. On the palate, these flavors are elaborated by salinity, water chestnut and grapefruit zest notes. The mouthfeel is round and coating, but still possesses the crisp acidity and balanced alcohol that characterize LMR Sauvignon Blanc. The terroir and growing season contribute to the wine's varietal typicity, the expression of house style and food-friendly appeal. All that fruit is sweetly extracted, but the wine is classically dry as always. Enjoy while young.

— Ashley Heisey

GROWING SEASON:

The benefits of dry-farming contributed to a very successful 2014. One of the warmest and driest vintages on record, Napa Valley certainly experienced the effects of the drought. There was no frost during bud break which contributed to an strong, early set in the vineyard. Warm days and no rain allowed us to harvest a beautiful crop in early weeks of August.

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.