

2015 CABERNET FRANC BEAR CANYON VINEYARD, MAYACAMAS ESTATE NAPA VALLEY

VINEYARD: Bear Canyon Vineyard, Mayacamas Estate

VARIETAL: 100% Cabernet Franc

ALCOHOL: 13.5%

MATURATION: 18 months in 50% new French oak, 50% neutral French oak

CASE PRODUCTION: 44

FOOD AFFINITIES: LMR grass-fed Highland beef, braised lamb shanks,

or roasted game

WINEMAKER TASTING NOTES:

"Shines in it's varietal complexity with delicate aromas of dried flowers, raspberry leaf and green coffee, supported by stronger layers of black cherry, currants and dark chocolate. This beautiful mountain fruit's gentle small lot fermentation nurtures tannins that are smooth and integrate perfectly in an elegant and bright finish, ideal for aging a few more years. This is a stunning wine to share and remember."

- Justin Carr

GROWING SEASON:

An early bud break, one of the longest flowering periods in years, and a long growing season produced a vintage that shines in quality. Spring started fast and an early bloom was met with a dip in temperature, wind and rains, which slowed the development and reduced yields. The result was a small crop of extremely well-concentrated fruit that ripened fully and slowly before an early harvest in 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.

UPC CODE: 89459100211 - 750mL