



farmstead
LONG MEADOW RANCH



2015 CABERNET SAUVIGNON NAPA VALLEY

VARIETAL COMPOSITION: 76% Cabernet Sauvignon, 15% Petit Verdot, 6% Petite Sirah, 3% Merlot

ALCOHOL: 13.5%

MATURATION: 18 months in 40% new and 60% neutral French oak

CASE PRODUCTION: 799

FOOD AFFINITIES: BBQ Pulled Pork or Smoked Heritage St. Louis Ribs

WINEMAKER'S COMMENTS:

"Cassis, dusty dark chocolate covered blueberries, black olives and dried herbs on the nose. The palate is fruit forward with cassis and layered red and blue fruits. The wine is soft and juicy on the entry and is followed by chewy tannins in the mid palate and a lick of sweet oak tannin on the finish. This wine rewards cellaring for up to 10 years."

— Tim Wilson

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 September.

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

