

2015 CABERNET SAUVIGNON **RUTHERFORD ESTATE** NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

CASE PRODUCTION: 453

MATURATION: 50% new. 50% neutral French oak

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

or roasted game

WINEMAKER TASTING NOTES:

The fresh fruit aromas of dark cherry, marionberry, and currants are first to impress but it's the subtle complexity of violets, cedar, and dark chocolate that continue to draw you in. The natural acidity from this estate combined with well integrated oak tannins result in a very smooth and weighted texture on the mid-palate and generous length on the finish."

- 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