



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



PRATO LUNGO ORGANIC EXTRA VIRGIN OLIVE OIL MAYACAMAS ESTATE, NAPA VALLEY

Olives from the oldest grove in Napa Valley, the proximity of our mill to the grove, our milling methods and mill master, Sean McEntire, are the perfect recipe for an extra virgin olive oil with extremely low acidity and a silky smooth mouthfeel. This unique combination reinforces the 14th release of Prato Lungo Organic Extra Virgin Olive Oil as the king of our finishing oils.

HARVEST DATE: November 2015

MILL MASTER: Sean McEntire

ACIDITY: .05%

PEROXIDE INDEX: 4.0

CASE PRODUCTION: 369 cases

FOOD AFFINITIES: Drizzle over warm burrata with grilled bread and roasted garlic, grass-fed beef porterhouse with sea salt, or vanilla ice cream.

HISTORY OF THE PRATO LUNGO GROVE

Our Prato Lungo (Italian for Long Meadow) grove is the oldest olive grove in Napa Valley, dating back to the 1870's. Abandoned during Prohibition, these trees were hidden by dense forest until Ted and Chris Hall discovered them while exploring our Mayacamas Estate in the 1990's. After extensive pruning to bring new growth, the trees came back to life and began to fruit again. The olives from these trees are exclusive to our Prato Lungo Organic Extra Virgin Olive Oil.

PIERALISI STONE MILL

We are proud to have our own Peralisi frantoio (Italian for olive mill) at our Mayacamas Estate. Peralisi is one of the oldest family owned olive mill equipment factories in Italy, known for manufacturing the best "micro" mills (small production) for ultra-premium oils. Processing olives as quickly as possible after harvest is a key step to producing high quality oil. The Prato Lungo olives come off the old trees and go straight to the mill, just a 2-minute tractor ride from the grove. Large Italian Alpine granite milling stones gently crush the olives, keeping the paste cool to preserve its integrity, resulting in an ultra-premium olive oil.

UPC CODE: 894591002617



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.