

2015 SAUVIGNON BLANC RUTHERFORD, NAPA VALLEY

VINEYARD: Estate Grown

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13%

COOPERAGE: 100% Stainless Steel

FOOD AFFINITIES: Ideal with fresh crab, basil pesto, or goat cheese with honey

WINEMAKER'S COMMENTS:

"The 2015 Sauvignon Blanc was harvested in two different periods - one at lower sugars and one at higher sugars. All of the grapes were ripe, but each pick offered different nuances. We loved all the separate wine lots and enjoyed the synergy of blending. With its classic LMR varietal freshness and charm; it's difficult to believe this wine was grown in Cabernet country. Its fruits range from citrus to kiwi to just-ripe peach. The salty and mineral characteristics which grow out of our terroir and cold fermentations have become signature and reliable. The finish is crisp, full-of-esters and balanced. Consider this wine perishable and enjoy while young."

Ashley Heisey

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 egglaying 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: 894591002525 - 750mL