

## 2015 SAUVIGNON BLANC RUTHERFORD ESTATE NAPA VALLEY

VINEYARD: Estate Grown

VARIETAL: 100% Sauvignon Blanc

**ALCOHOL: 14.5%** 

COOPERAGE: 100% Stainless steel CASE PRODUCTION: 238 cases

FOOD AFFINITIES: Goat cheese, seafood, melon and prosciutto

## WINEMAKER'S COMMENTS:

"The 2015 Rutherford Estate Sauvignon Blanc continues as a small fermentation in stainless steel barrels aged on the lees. The select Musque clone block fruit results in lively aromatics of grapefruit, key lime, lychee, and crisp white pear that retains refreshing acidity and a silky textured balance on the palate." - 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.

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