

farmstead LONG MEADOW RANCH



2016 CABERNET SAUVIGNON NAPA VALLEY

VARIETAL COMPOSITION: 83% Cabernet Sauvignon, 11% Petit Verdot, 3%

Merlot, 3% Malbec

ALCOHOL: 14.5%

COOPERAGE: 75% neutral, 25% new French oak

FOOD AFFINITIES: Grass-fed beef, lamb, or roasted game

WINEMAKER'S COMMENTS:

"Cassis, black cherry, violets, and dried herbs showcase the classic aromas of this Napa Valley Cabernet Sauvignon. The palate is bright and fruit forward with cassis and layered red and blue fruits. Soft and juicy on entry and has a supple midpalate and soft long, juicy tannins on the finish. This wine rewards cellaring for up to ten years."

- Tim Wilson

GROWING SEASON:

An early bud break, wet spring soils, and a long growing season produced a vintage with excellent quality. A wet spring started fast and rapid growth was met with average summer temperatures, which slowed development and reduced yields. The result was a moderate crop of well-concentrated fruit that ripened fully and slowly before an early harvest.

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 NUMBER: 894591002259 - 750mL

