



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



2016 SAUVIGNON BLANC RUTHERFORD, NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13%

FERMENTATION: Stainless Steel

MATURATION: Stainless Steel

FOOD AFFINITIES: Oysters, Fresh Crab, Basil Pesto, or Goat Cheese with Honey

WINEMAKER'S COMMENTS:

"Abounding aromas of grapefruit, lime zest, kiwi, and melon with hints of white flowers and fresh cut green grass. Slow, cold fermentations retain the natural complexities of our Rutherford fruit, while developing a balanced mouthfeel that finishes with the crisp acid of a classic dry white wine that leaves you wanting more." – Justin Carr

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 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: 894591002525 – 750mL

LONGMEADOWRANCH.COM