

2019 SAUVIGNON BLANC NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13%

MATURATION: Stainless Steel

FOOD AFFINITIES: Oysters, Fresh Crab, Basil Pesto Pasta,

Goat Cheese with Honey

WINEMAKER TASTING NOTES:

"Crisp, clean and elegant, the 2019 Sauvignon Blanc is rich with aromas of grapefruit, lime, kiwi, green melon and just a hint of fresh cut green grass. Our slow and very cold fermentations retain the natural complexities of our Rutherford fruit, while developing a balanced mouthfeel that finishes with the crisp acid of this classic dry white varietal."

- Justin Carr

GROWING SEASON:

2019 was a very wet winter with rain coming into spring. Keeping the vines in balance was especially important this year. Successful management of the vines along with wonderfully mild weather through summer gave us warm days and cool nights. This is a recipe for success in vineyards, the vintage gave us a great balance of sugar and acid with complete phenolic ripening.

ACCOLADES:

92 Points, Wine Enthusiast

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