



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY

2014 SAUVIGNON BLANC RUTHERFORD ESTATE NAPA VALLEY

VINEYARD: Estate Grown

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 12.9%

CASE PRODUCTION: 112 cases

FOOD AFFINITIES: Goat cheese, seafood, melon and prosciutto. Or as an aperitif.

WINEMAKER'S COMMENTS:

The inaugural Rutherford Estates Sauvignon Blanc is a welcomed new addition to the LMR portfolio. The grapes were selected from the Musque clone blocks and fermented in small stainless barrels with extended aging on lees. The enticing nose is full of fruit (kiwi fruit, lime zest, pear), minerality and sea spray. On the palate, these flavors are enhanced by mouthwatering acidity and a coating, sweet mouthfeel. All of these balanced, synergistic elements mingle in the persistent finish. This wine is surprisingly youthful and sophisticated. Enjoy!

— Ashley Heisey

GROWING SEASON:

2014 was one of the warmest and driest vintages on record, Napa Valley certainly experienced the effects of the drought. There was no frost during bud break which contributed to a strong, early set in the vineyard. Warm days and no rain allowed us to harvest a beautiful crop in early weeks of 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.