



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



LIMONATO ORGANIC OLIVE OIL NAPA VALLEY

HARVEST DATE: November 2015

MILL MASTER: Sean McEntire

ACIDITY: .09%

PEROXIDE INDEX: 9.0

CASE PRODUCTION: 41 cases

FOOD AFFINITIES: Drizzle over arugula with dry aged sheep's milk cheese, spring pea risotto, or Dungeness crab.

LIMONATO

Our Limonato Organic Olive Oil is a 'fused' oil or agrumato in Italian. This oil is created by milling whole, fresh Meyer Lemons and Bearss Limes with the olives to incorporate the fruits' essential oils into the olive oil. A fixture in the Hall family kitchen, we are excited to share this unique oil with you and your family.

PIERALISI STONE MILL

We are proud to have our own Peralisi frantoio (Italian for olive mill) at our Mayacamas Estate. Peralisi is one of the oldest family owned olive mill equipment factories in Italy, known for manufacturing the best "micro" mills (small production) for ultra-premium oils. Processing olives as quickly as possible after harvest is a key step to producing high quality oil. Large Italian Alpine granite milling stones gently crush the olives, keeping the paste cool to preserve its integrity, resulting in an ultra-premium olive oil.

UPC CODE: 894591002426



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.