



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



NAPA VALLEY SELECT ORGANIC EXTRA VIRGIN OLIVE OIL NAPA VALLEY

HARVEST DATE: November 2015

MILL MASTER: Sean McEntire

ACIDITY: .05%

PEROXIDE INDEX: 7.0

CASE PRODUCTION: 363 cases

FOOD AFFINITIES: Excellent in arugula and almond pesto or in your favorite vinaigrette.

ORGANIC NAPA VALLEY SELECT

Awarded the California Olive Oil Council's gold medal, our multi-cultivar blend of Manzanillo, Frantoio, Lecchino and Pendolino olives has a distinctive flavor profile of fruity aromas with black pepper and a touch of bitterness on the finish.

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: 894591002402



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.