



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



2016 CABERNET SAUVIGNON RUTHERFORD ESTATE NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

MATURATION: 18 months in 50% new French oak, 50% neutral French oak

CASE PRODUCTION: 171

FOOD AFFINITIES: LMR grass-fed Highland beef, braised lamb shanks, or roasted game

WINEMAKER TASTING NOTES:

“Aromas of red cherry, raspberry, currants, and sweet potpourri delight the nose. Elegantly textured, driven by acidity with bright red fruit, there are hints of cocoa and graphite layered with full round tannins and finely integrated oak. This personifies the Rutherford style of classic Napa Valley, driven by acidity, bright red fruit and minerality, coming together in a long finish.”

– 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: 89459100211 – 750mL