



farmstead
LONG MEADOW RANCH



2017 CABERNET SAUVIGNON NAPA VALLEY

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

MATURATION: 15 months in 25% new French oak, 75% neutral French oak

FOOD AFFINITIES: Grass-fed beef, lamb, or roasted game

WINEMAKER'S COMMENTS:

"Black cherry, cassis, violets, spice and mint with subtle vanilla and barrel toast on the nose. The palate is bright and lively with sweet red berry fruit on the front palate, red cherry acid and a subtle tannins structure in the mid palate and a touch of sweet barrel toast on the finish. This wine rewards cellaring for up to 10 years."

— Tim Wilson

GROWING SEASON:

The 2017 season started with a record breaking rainfall through winter. Mild summer temperatures provided a breather with slower ripening at the end of the growing season. A heat spike over Labor day weekend spurred the final stage of ripening and a flurry of activity to get the grapes harvested.

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: 894591002259 - 750mL