



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



2017 SAUVIGNON BLANC RUTHERFORD ESTATE NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13.5%

MATURATION: Stainless steel

FOOD AFFINITIES: Goat cheese, seafood, melon and prosciutto

WINEMAKER TASTING NOTES:

“The best of our Sauvignon Blanc Musque clone fruit was small lot fermented and aged on the lees in stainless steel barrels. Lively citrus aromatics of lime peel and grapefruit layer seamlessly with the more delicate tropical and floral notes of lychee, passion fruit and peach blossoms. Plush on the palate and bright with acid, this is a balanced and elegant food-friendly wine.”

– Justin Carr

GROWING SEASON:

Abundant rainfall and a mild spring resulted in an extended flowering period and vigorous vines. Warming temperatures in August resulted in harvest beginning early for white varieties, but cool weather followed, allowing sugar levels to balance and extend the season allowing for a beautiful crop.

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.

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