ESTº 1872 ╞

 \downarrow LONG MEADOW RANCH \models WINERY

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: 407

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

WINEMAKER TASTING NOTES:

"The Rutherford Estate Cabernet Sauvignon is rich with black cherry, blueberries, currants, and subtle minty spice on the entry. On the palate, hints of cocoa bean and graphite are woven among the well-integrated oak and round silky tannins that pleasantly linger well after the finish."

– Justin Carr

GROWING SEASON:

The growing season started soon after the February rains. With high moisture levels in the nutrient-rich soils and days of sunshine, bud break took place early. Mild spring weather made for an extended bloom with sunshine, mild temperatures, and no wind. The fruit continued to ripen during the summer months, and from June to early August temperatures were steady and warm with no heat spikes. Ripening continued over an extended period, allowing for balanced fruit development and a steady harvest going well into October.

LONG MEADOW RANCH:

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NAPA VALLEY

RUTHERFORD ESTATE

Cabernet Sauvignon

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.