



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



2022 SAUVIGNON BLANC NAPA VALLEY

VINEYARD: Rutherford Estate

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13%

MATURATION: Stainless Steel

FOOD AFFINITIES: Oysters, Fresh Crab, Basil Pesto Pasta,
Goat Cheese with Honey

WINEMAKER TASTING NOTES:

“A beautiful growing season produced another early and expeditious harvest of outstanding quality. Our overnight picks and slow cold fermentations resulted in rich aromas of pink grapefruit, lemon verbena, and lychee on the nose that carry through to lime zest, lemon curd, and guava on the palate. Crisp, clean, elegant, and mouthwatering, the always versatile Sauvignon Blanc is fit to quaff and pair.” - Justin Carr

GROWING SEASON:

The 2022 vintage is a tale of two harvests. With a five-day triple-digit heat wave in September followed quickly by heavy rain, the harvest of most red varieties was paused until the end of October while the white varieties were all in prior to the heat wave. After the rain, grapes were left to hang and enjoyed mild weather days that allowed winemakers to wait for perfect ripeness. The intermission that defines this harvest will showcase the full range of flavors that Napa Valley wines are known for from crisp, fresh, and vibrant to dense, structured, and powerful.

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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