



2024 SAUVIGNON BLANC NAPA VALLEY

APPELLATION: Napa Valley

VARIETAL: 100% Sauvignon Blanc

ALCOHOL: 13%

MATURATION: Stainless Steel

FOOD AFFINITIES: Oysters, Fresh Crab, Basil Pesto Pasta,

Goat Cheese with Honey

WINEMAKER TASTING NOTES:

"An early harvest season and slow cold fermentations promoted the fresh varietal characters and acidity we love in a Sauvignon Blanc. This delectable crisp white wine from the heart of Napa Valley opens with a nose full of Kaffir lime leaf, pink grapefruit, and lychee. There is more lush citrus and white nectarine on the palate, supported by a refreshing minerality and a touch of Meyer lemon zest to finish."

- Justin Carr

GROWING SEASON:

"A Classic Napa Valley Vintage"

The 2024 growing season began with heavy winter rains, which soaked the soil and set the stage for healthy growth, preparing vines for heat waves in June and beyond. The season saw 38-40 days over 100°F, with winter moisture and canopy shade playing a key role in helping the vines withstand the extreme heat. Harvest started earlier than in 2023, with sparkling wine picked from August 2 to September 2. August offered optimal conditions, with cold nights that preserved the wines' acidity. The still wine harvest began in mid-August and continued through October, with the vintage considered a classic Napa one, especially after three unusual years.

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: 894591002525 - 750mL