



ESTD 1872

LONG MEADOW RANCH  
WINERY

NAPA VALLEY



## 2025 SAUVIGNON BLANC NAPA VALLEY

**APPELLATION:** Napa Valley

**VARIETAL:** 100% Sauvignon Blanc

**ALCOHOL:** 13%

**MATURATION:** Stainless Steel

**CASES PRODUCED:** 8,600

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

### WINEMAKER TASTING NOTES:

“A long and cool growing season yielded another crisp Sauvignon Blanc, with delightful aromas preserved in our slow cold fermentations. The 2025 opens with a nose of lemongrass, pomelo, and kiwi berry. A mouthwatering acidity invigorates the palate, featuring feijoa, key lime, and a hint of grapefruit zest.” – Justin Carr

### GROWING SEASON:

“Patience Was Rewarded”

The 2025 growing season marked a return to form: cool temperatures, ample rainfall, and only eight days above 95°F allowed for slow, even ripening across Napa Valley. The absence of heat spikes preserved natural acidity and aromatic freshness while enhancing site expression — precisely the conditions that reward patience. That patience shows in the glass.

### 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

LONGMEADOWRANCH.COM