



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



LIMONATO ORGANIC OLIVE OIL NAPA VALLEY

MILL MASTER: Lisanne Leask

FOOD AFFINITIES: Drizzle over arugula with dry aged sheep's milk cheese, spring pea risotto, Dungeness crab, or popcorn.

TASTING NOTES: The Limonato is in a class of its own. Meyer lemon zest freshness opens the oil, followed by the aromas of Bearss limes. Olive aromas peak past the citrus with eucalyptus and fresh herbs. The zest of the citrus carries through to the plush palate lingering after the pleasant piquant finish.

LIMONATO

Our Limonato Organic Olive Oil is a co-milled olive oil or "agrumato method" in Italian. This oil is created by first milling whole fresh organic Meyer Lemons and Bearss Limes. Once the citrus is crushed on the mill, olives are added to the millstones. Co-milling citrus with olives, incorporates the fruits' essential oils into the olive oil preserving the fresh zesty aromas and marrying them to rich olive oil to create a singular result that enhances both of the ingredients. A fixture in the Hall family kitchen and the perfect host gift.

MILLING EXTRA VIRGIN OLIVE OIL

We are proud to have our own Peralisi frantoio (Italian for olive mill) at our Mountain Estate. Peralisi is one of the oldest family-owned olive mill equipment factories in Italy, known for manufacturing the best "micro" mills for ultra-premium oils. Processing olives as quickly as possible after harvest is a key step to producing high quality oil. The olives come off the trees starting at first light and go on a 2-minute tractor ride from the grove straight to the mill. Large Italian Alpine granite milling stones gently crush the olives, keeping the paste cool to preserve flavors, resulting in ultrapremium organic extra virgin olive oil. Our oils are never filtered. They pass directly from processing in the frantoio to stainless steel vessels and are stored in our cave to settle, protected from light, oxygen and heat in the cave while gravity clarifies the oils. Gentle handling of our organic extra virgin olive oil preserves the quality of the oils and protects the aromatics.



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).

UPC CODE: 894591002426

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