



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY



NAPA VALLEY SELECT ORGANIC EXTRA VIRGIN OLIVE OIL NAPA VALLEY

Napa Valley Select is our organic extra virgin multi-cultivar blend of Manzanillo, Frantoio, Leccino and Pendolino olives. This blend showcases the mountain olive orchards and each variety brings different characteristics. Manzanilla brings grassiness with a pleasant bitter finish, Frantoio is fruity and robust, Leccino provides delicate aromas and a mild flavor, and Pendolino contributes an herbal edge. Together these make a bright and fresh organic extra virgin olive oil with a robust and peppery finish.

MILL MASTER: Lianne Leask

FOOD AFFINITIES: Enhances arugula and almond pesto, caprese salad, or in your favorite vinaigrette.

TASTING NOTES: Napa Valley Select has a distinctive flavor profile of fruity aromas with cut grass and tomato leaf. Rich and flavorful in the mouth with modest piquant and a light touch of bitterness on the finish.

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: 894591002402

LONGMEADOWRANCH.COM