



ESTD 1872

LONG MEADOW RANCH
WINERY

NAPA VALLEY

PRATO LUNGO ORGANIC EXTRA VIRGIN OLIVE OIL MOUNTAIN ESTATE, NAPA VALLEY

MILL MASTER: Lisanne Leask

FOOD AFFINITIES: Drizzle over warm burrata with grilled bread and roasted garlic, grass-fed beef porterhouse with sea salt, or vanilla ice cream.

TASTING NOTES: Prato Lungo opens with delicate white pepper, ripe olive, and artichoke aromas enhanced by a minerality and light floral note. It has a unique smooth and velvety texture that follows with a slight piquancy on the finish – soft but powerful. The luxurious mouthfeel and fresh olive flavors make it a versatile oil for finishing dishes.

HISTORY OF THE PRATO LUNGO GROVE

Our Prato Lungo (Italian for Long Meadow) grove is the oldest olive orchard in Napa Valley, dating back to the 1870's. Abandoned during Prohibition, these trees were hidden by dense forest until Ted and Chris Hall discovered them while exploring our Mountain Estate in the 1990's. After extensive pruning to bring new growth, the trees came back to life and began to fruit again. The olives from these heritage trees are exclusive to our Prato Lungo Organic Extra Virgin Olive Oil.

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: 894591002617

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