

Long Valley

RANCH



CABERNET SAUVIGNON MONTEREY ★ CALIFORNIA

Located in the Central Coast region of California, the Salinas Valley is also known as the Long Valley, a name coined by writer John Steinbeck due to its 100-mile length. Cradled between the Gabilan and Santa Lucia mountain ranges, this bountiful stretch was carved out by the Salinas River millions of years ago and holds some of the world's richest farm and vineyard land. We're proud to be farmers of estate vineyards for over 40 years in the Long Valley, a place that is truly a gift from Mother Nature.

VINEYARDS

Our estate vineyards in the far southern reaches of Monterey County provide an ideal climate for growing Cabernet Sauvignon. While the spring and summer days are filled with warmth for this sunshine-loving varietal, the cold Pacific Ocean air sweeps down the valley each afternoon to cool things down, sometimes as much as 50°. This wide temperature swing lengthens the growing season and allows the grapes time to ripen slowly and evenly, gaining in depth and intensity with each extra day on the vine.

WINEMAKING

Our grapes are harvested during the night and very early morning to keep the fruit cool in order to preserve delicate nuances of aromas and flavors. Upon arrival at the winery, the grapes were destemmed, crushed, fermented dry, then racked clean and carefully aged with new and neutral French, American and Hungarian oak for 12 months prior to bottling.

TASTING

Aromas and flavors of blackberries, blueberries and ripe plums are well-integrated with toasty oak spice, vanilla and mocha. This full-bodied wine exhibits beautiful dark fruit, a plush, round mouth-feel, soft tannin structure and a lingering black fruit finish.

ANALYSIS

HARVEST BRIX 24.3° (average)

ALCOHOL 13.5% | pH 3.69 | TA 6.0 g/L

AGING 35% New French, American and Hungarian oak for 12 months

CASES 1,500

