This wine is a tribute to David’s father, Don Long. In 1948, he opened his first butcher shop in Palo Alto, California. It was from these humble beginnings that a passion began for wine. In his search for the finest wine growing area, he was introduced to wines of Pritchard Hill. Once that happened the “hook” was set. This passion for growing and producing the best wines has been passed down through three generations. We are proud to craft this wine in his honor.

**HARVEST DATE:** September 11th, 16th, 20th and 27th, 2013

**BARREL PROGRAM:** 73% New French oak

**BLEND:**
- 57% Cabernet Franc
- 26% Cabernet Sauvignon
- 9% Merlot
- 8% Petite Verdot

**WINE CHEMISTRY:** Alc. v/v: 14.7%

**BOTTLED:** September 5th, 2014

**CASES PRODUCED:** 273 cases

**RETAIL PRICE:** $150.00

**TASTING NOTES:**
A dark ruby red color with aromas of brambled dark fruit and baked cassis, bay laurel, sage blossom and dried lavender. There are toasted oak tones that offer spice notes of anise, chestnut and fennel seed. The palate is intensely broad and fleshy with vibrant yet plush fine grained tannin and silky-polished finished. Best from 2015 to 2023.