

RANCH

32

COOPER'S BLEND

ESTATE GROWN | MONTEREY

On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where we first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, we produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation.

ADVANCED SUSTAINABILITY

Harnessing the breezes that blow through the Salinas Valley daily, our entire winery operation is 100% powered by wind. Our estate vineyards are certified by the California Sustainable Winegrowing Alliance.



TARGETED WINEMAKING

Our estate fruit was picked at optimum ripeness during the night and brought to the winery in the very early morning hours. The grapes were sorted, destemmed, crushed, and fermented dry in open top fermenters. The firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was gently punched down several times a day. To add complexity and retain character, each variety was fermented separately, then aged with a mix of French and American oak. During the blending process, just prior to bottling, the proportion of each variety was chosen to accentuate richness of flavor and to maximize depth, complexity, mouthfeel and finish.

TASTING NOTES:

The varieties in our Cooper's Blend, each contribute unique flavors and characteristics to the final wine. The Petite Sirah brings very dark, purple-edged color and intense black fruit flavors. The Merlot and Syrah offer bold blueberry and juicy cherry and the Petit Verdot contributes exotic violet aromas and concentrated structure. The Tempranillo adds a subtle spice, while a small amount of select other varietals bring heightened fruit aromatics to the blend. The result is a wine of complexity and structure, with layer upon layer of flavor. The gentle tannins make this well-balanced wine a natural partner for a wide range of foods.