



RANCH 32

MERITAGE 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

The grapes for our Ranch 32 Meritage are grown on our southernmost estate vineyards in the San Lucas and Hames Valley AVAs. Although these properties experience some of the cooling effects from the Pacific Ocean, they are sheltered from the strong winds that scour the Salinas Valley each afternoon. Daytime highs are similar to Paso Robles, but, at night, the temperatures can drop as much as 50°. The combination of hot days and cold nights produce red wines that are deep, rich, concentrated, and chewy.

The fruit was picked in the early morning hours based on ripeness, acidity, pH and flavor. In the winery, the fruit was sorted, crushed and fermented in small tanks then aged with oak. Gentle handling and minimal intervention throughout the winemaking process ensures that the distinct characteristics of each vineyard's terroir are preserved.

TASTING NOTES:

This deep, dark wine delivers opulent aromas of blackberries, plums, black cherries, cassis, violets and vanilla. The palate is ripe and powerful with notes of fresh fruit, earth and new oak. The tannins are solid, but seamless. This Bordeaux blend is the perfect accompaniment to grilled meats or hearty stews.