



Longboard's 2014 Russian River Valley Sauvignon Blanc is our tenth release of this classic varietal. I started making this wine after I realized that when I go to lunch, that is the wine I reach out to most often to start a springtime or summer meal. The Russian River Valley grows a Sauvignon Blanc that displays tropical fruit but retains enough minerality to keep the wine balanced and vibrant.

Our style of Sauvignon Blanc aims to layer the minerality we love in wines from Europe with the great fruit character we are blessed with in California. When released, the wine shows ample tropical fruit and floral characters, balanced by a lively acidity. As it ages over the next few years, some honey and apple pie character will start developing, adding richness and depth to the wine.

We always recommend you serve the wine chilled but not too cold, somewhere around 50 degrees is cold enough. Paired with a fresh green salad with fennel shavings and succulent ruby grapefruit sections or with your favorite fresh seafood (we just love it with Sashimi or a spicy Thai dish), this wine has proved to be quite versatile in pairing with imaginative cuisine. Remember to always trust your palate and share the good times with friends and family. At Longboard we strongly believe that the context of wine is in bringing generations together at the dinner table.

Cheers,

LONGBOARD
VINEYARDS

2014

SAUVIGNON BLANC
RUSSIAN RIVER VALLEY

Composition: 100% Sauvignon Blanc

Appellation: 100% Russian River Valley, Sonoma County

Fermentation: 5% fermented in barrels

Analysis: Alcohol 14.1 %
TA 6.8 g/L pH 3.28

Production: 1265 Cases

MSRP: \$ 20.00

92 Points, Gold Medal -2015 North Coast Wine Challenge