



*My love affair with Sauvignon Blanc began soon after I graduated from UC Davis and got exposed to the wines of Bordeaux and Sancerre. I soon realized that when I go to lunch, that is the wine I reach for to start a springtime or summer meal. To me, this variety makes a wine who's flavors most resemble the flavors of the fresh grapes at harvest time. When balanced, it also has enough acidity to make it a perfect match with food.*

*Our Sauvignon Blanc aims to layer the minerality we love in wines from Europe with the great fruit character we are blessed with in California. We achieve this by fermenting about a third of the wine in French oak barrels to gain some weight and a delicate "dusting" of vanilla while fermenting the rest in stainless steel tanks to preserve freshness. 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*

2017

SAUVIGNON BLANC

NORTH COAST

**Varietal:** 100% Sauvignon Blanc

**Source:** 67% Lake County  
33% Russian River Valley

**Fermentation:** 33% fermented in  
barrels

**Analysis:** Alcohol 13.5 %  
TA 6.9 g/L pH 3.31

**Production:** 1120 Cases

**MSRP:** \$ 24.00