

MULTI - VINTAGE | BRUT ROSÉ | RUSSIAN RIVER VALLEY

FALL 2020 RELEASE

My love affair with sparkling wines began while working the 1985 harvest in the cellars of Domain Chandon in Napa, and continued while developing the style of "J" in Sonoma county. When it came to producing a méthode champenoise for my own winery I drew on experience gained in 35 years of winemaking and crafted a traditionally-made sparkling wine with a bit of a twist, pushing the envelope while maintaining a respect to tradition. I chose to pursue a style of Champagne that requires extreme attention to detail.

After gently pressing Chardonnay and Pinot Noir grapes, only the cuvée (the juice expressed by light pressure on the berries) was kept and fermented in old, neutral, French oak barrels. This practice avoids extracting harsh components from the skins of grapes that add to bitterness and results in a naturally elegant base wine with enhanced minerality.

The Brut Rosé is aged two years "en tirage" allowing time for yeast autolysis and development of tertiary flavors and aromas. This rosé engages you with a beautiful salmon hue and the gentle crack of bursting tiny bubbles as it is poured in the flute. Strawberry and Asian pear flavors follow, leading to slight honey and baked good aromas. The Longboard Brut Rosé ages beautifully in the bottle if kept in a dark and cool place.

The Longboard Brut Rosé is finished very dry (0.7%), at the bottom end of the BRUT scale and pairs especially well with dishes such as salmon tartar, fried dishes (cauliflower is a favorite) and spicy asian cuisine. Further ageing will allow more of the complex aged character to shine through - something we look forward to. Enjoy with good company.

Cheers

Oded Shakked - Owner & Winemaker

Composition: 79 % Pinot Noir 21 % Chardonnay. Multi Vintage.

Appellation: Russian River Valley
Dosage: 0.7 % (7.0 g/L)

Analysis: Alcohol 12.5 % pH 3.22 TA 8.0 g/L

Production: 277 Cases

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