

SAUVIGNON BLANC RUSSIAN RIVER VALLEY TWENTY 22

WINE STORY

Sauvignon Blanc is the first wine I look for when looking at a wine list in a restaurant, it is the one I reach for to liven my palate and get it ready to experience some great food. It is no surprise I began making this variety for Longboard early on. A challenge, to see if I could bridge the Atlantic and Pacific and come to a three-point balance of styles that I enjoy (Sancerre, New Zealand and California). The Ledbetter Family Vineyard (formerly the Preston Dairy Ranch) in the Russian River Valley allowed me to do just that.

WINEMAKING

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 older 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

ENJOYMENT

We always recommend you serve the wine chilled but not too cold, somewhere around 55°F 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.

DETAILS

Varietal: 100% Sauvignon Blanc

pH: 3.30

Vineyards: 90% Ledbetter 10% BDG

TA: 7.4 g/L

AVA: Russian River Valley, Sonoma County

Alcohol: 13.5%

