

BRUT / SUNSET CUVÉE RUSSIAN RIVER VALLEY

WINE STORY

Oded's 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 Vineyards" méthode champenoise in Sonoma county. Here he crafted a traditionally-made sparkling wine with a bit of a twist, pushing the envelope while maintaining a respect to tradition. He chose to pursue a very dry style of brut, an elegant rendition that requires extreme attention to detail.

ENJOYMENT

The Brut has aged four years "en tirage" allowing ample time for yeast autolysis and development of tertiary flavors and aromas. The result is a sparkler of exceptional balance, integrating bright stone fruit and apple aromas and flavors with toasty almonds and freshly baked brioche notes. The Longboard Brut Sunset Cuvée ages beautifully in the bottle if kept in a dark and cool place.

This Brut is finished very dry (0.58%), at the bottom end of the Brut scale and pairs well not only with the classics (oysters, caviar, gougères) but with more savory fare – Sashimi is a favorite as are other Asian-inspired dishes. Further ageing will allow more of the complex aged character to shine through – something we look forward to. Enjoy with good company.

DETAILS

Appellation: Russian River Valley

Varietals: 41% Chardonnay, 40% Pinot Noir, 19% Pinot Meunier

Dosage: 0.58 % Alcohol: 12.0 %

