



*This wine is the result of years of curiosity, research, and discovery; it was aged exclusively in proprietary barrels made for Longboard Vineyards by **Tonnellerie De Mercurey**, our favorite Burgundian Cooper. The road that led to developing the special regime used to age and toast these barrels began in 1988, with discussions I had with Andre Telisheff in between tasting sessions while he consulted at a winery I was working for. It occurred to me at the time that the practice of using new oak barrels and then having to use finning agents to eliminate some of the harsher tannins extracted into the wine was a wasteful one. I set on a path to create a barrel that would be fine-tuned so that the fruit character would shine without being masked by edgy aromatics or bitter compounds, it allows us to bottle a balanced Pinot Noir that is unfinned and unfiltered.*

Ninety percent of the fruit for this wine comes from a south-east facing Russian River Valley hillside vineyard on the R-bar-N Ranch, planted to Dijon clone 667. The remainder is from the Rochioli Estate's "Sweetwater" block. To me, the road to crafting a good Pinot Noir is marked by gentle layering of aromas and flavors that complement each other. This barrel we call 'Mer Sauvage' allows me to do just that. The wine has aged 15 months in 40% new oak casks.

This Pinot Noir is one that makes you think of great friendships - quiet, constantly evolving and complex; it makes you stop and look deep inside yourself. Yes, it is only a wine, but the vintage, the location, the resident-yeast fermentation and the delicate oak selected for long maturation - all worked in unison to produce a uniquely balanced wine with great acidity that begs you to design a perfect meal around it. It will age well, like good friendships tend to do.

Cheers!

Oded Shulman

LONGBOARD
Vineyards

2019

Pinot Noir

MER SAUVAGE

RUSSIAN RIVER VALLEY

Composition: 100% Pinot Noir
90% Clone 667 - RbarN ranch.
10% Pommard Clone - Rochioli

Appellation: 100% Russian River Valley, Sonoma County

Fermentation: 3 Day cold-soak,
Open top fermentation

Ageing: 15 months in 100%
French Oak Barrels with
"Mer Sauvage" toast

Analysis: Alcohol 14.0%
TA 6.45 g/L pH 3.68

Cases Produced: 101