

LONGBOARD

V I N E Y A R D S

BRUT ROSE / LA MARÉE RUSSIAN RIVER VALLEY

WINE STORY

Oded's love affair with traditional sparkling wines began while working the 1985 and 1986 harvests 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.

WINEMAKING

The Brut Rosé is aged three 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 glass. 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.

ENJOYMENT

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.

DETAILS

Composition: 54% Chardonnay, 44% Pinot Noir, 2% Pinot Meunier

Appellation: 100% Russian River Valley

Dosage: 0.70 %

Alcohol: 12.5 %

