

LONGBOARD

VINEYARDS

SAUVIGNON BLANC RUSSIAN RIVER VALLEY TWENTY 25

WINE STORY

We have been making this Sauvignon Blanc every year since 2005. Oded always reaches to this variety first when scanning a restaurant wine list as it does wonders to liven your palate when you are about to experience some great food. Our style began as a challenge to bridge the Atlantic, North and South Pacific oceans and create a three-point balance of styles that we enjoy (Sancerre, New Zealand and California). The Ledbetter Family Vineyard (formerly the Preston Dairy Ranch) in the Russian River Valley allowed us 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: 3.25

Vineyards: 98% Ledbetter 2% Blue Dog

TA: 7.1 g/L

AVA: Russian River Valley, Sonoma County

Alcohol: 13.5%

