



Longboard's 2015 Russian River Valley Sauvignon Blanc is our eleventh release of this classic varietal. I started making this wine after I realized that when I go to lunch, that is the wine I reach out to most often to start a springtime or summer meal. Our crop in the Russian River Valley was down 55% from normal in 2015, so we had to look for extra fruit from outside our appellation and found a great source grown in Lake County to complement our style.

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. 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.

We always recommend you serve the wine chilled but not too cold, somewhere around 50 degrees 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. Remember to always trust your palate and share the good times with friends and family. At Longboard we strongly believe that the context of wine is in bringing generations together at the dinner table.

Cheers,

LONGBOARD
Vineyards

2015

SAUVIGNON BLANC

NORTH COAST

Varietal: 100% Sauvignon Blanc

Source: 67% Lake County
23% Russian River Valley

Fermentation: 5% fermented in barrels

Analysis: Alcohol 13.5 %
TA 6.8 g/L pH 3.29

Production: 960 Cases

MSRP: \$ 20.00