



This was quite simple, complicated quest - to produce the best possible Méthode Champenoise wine I can with Russian River Valley grapes and the experience I gained since my first sparkling harvest in 1986 and the millions of bottles I produced for past employers. Simple- because I always knew this is how I wanted to produce the wine. Complex, because the technical skills and the attention to detail required are exponentially more demanding and that is hard for a small “garage” producer.

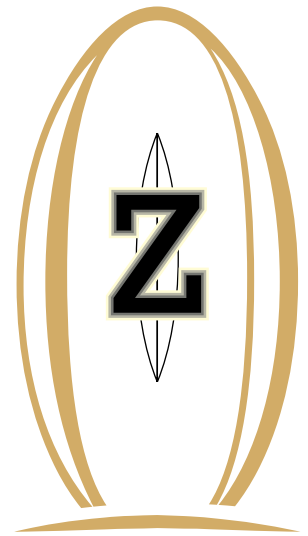
The idea behind this wine is to not only produce a layered, elegant and balanced cuvée that can age well and combine fruity, toasty and aged characters but to do so without masking any rough edges with a sugar addition. The Longboard “Z” Brut is finished raw or “Savage”, meaning no sugar is added at the time of disgorging. The little wine lost during the process is made up with the same wine from another bottle. This, our first release is mostly based on the 2012 Vintage.

I hesitate to recommend any main dish to accompany this wine because people’s palate differ so much and this wine is designed to reveal itself in delicate layers. The aromas arising from the ageing on the yeast lees are especially fragile and vary in intensity as the tiny bubbles carrying it change in intensity. My ultimate suggestion is to open this wine around sunset on one of those magical days when everything seems great with your life... share a glass on the porch somewhere, just sit in silence and sip while sampling some mild hard chesses and assorted salty nuts.

Sparkling wines age well, I encourage you to put some aside and taste it in 6 months, 12 months or even 18 months of additional ageing.

Cheers

BRUT



LATE DISGORGED

Composition: 57 % Pinot Noir
43 % Chardonnay. Multi Vintage.

Appellation: Russian River Valley

Primary Fermentation: Barrels

Ageing: 46 months en Tirage

Dosage: Zero

Analysis: Alcohol 12.5 %

MSRP: \$ 75.00