



This wine is the result of years of curiosity, research, and discovery; it was aged exclusively in proprietary barrels made for Longboard Vineyards by a Burgundy 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, it allows us to bottle a balance Pinot Noir that is unfinned and unfiltered.

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. 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 50% new and 50% two year-old 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!

LONGBOARD
Vineyards

2017 PINOT NOIR

MER SAUVAGE

RUSSIAN RIVER VALLEY

Composition: 100% Pinot Noir
Clone 667.

Appellation: 100% Russian River
Valley, Sonoma County

Fermentation: 3 Day cold-soak,
Open top fermentation

Ageing: 15 months in "Mer Sauvage"
French Oak Barrels.

Analysis: Alcohol 13.8 %
TA 6.28 g/L pH 3.68