

LONGBOARD

Vineyards

2019

Cabernet Sauvignon

ALEXANDER VALLEY

RHINO CHASER

This wine grows in a steep hillside vineyard in the Alexander Valley where it overlaps the Chalk Hill viticultural area. The rocky site, organic (non-certified) growing practices and low-input winemaking practices, make this a classic Sonoma Cabernet, less tannic than its cousins in warmer regions but with better acidity and finesse, something we at Longboard appreciate since we are “foodies” at heart.

The grapes were harvested at an average of 24.8 ° brix (mature but still possessing good acid), fermented and allowed to rest on the skins for an additional period in order to get good extraction of color and tannins. The resulting wine was then drawn into French oak barrels for 23 months of ageing and bottled unfiltered and unfiltered.

The surfboard on this label is a big-wave “Gun” - sometimes referred to as a “Rhino-Chaser” since it is used to slay huge waves. We chose this image to go along with the big and bold flavors of this wine. You may enjoy this wine in its youth if you are a fan of robust fruit-driven flavors, or choose to age it so that more of the earthy and mineral (wet-stone is a descriptor we like) flavors show through.

This Wine was bottled in the early summer of 2021 we recommend you age it two years or more to enjoy it's hidden layers.

Cheers,

Oded Shakked
Owner & Winegrower

Site: Grown on a hillside on the southernmost part of the Alexander Valley appellation at an elevation of 787 feet. The site was planted in 1999 on Saint George rootstock in very rocky, low vigor soil.

Composition: 96 % Cabernet Sauvignon 3% Merlot 1% Malbec **Appellation:** Alexander Valley

Fermentation: Traditional closed-top fermentation with eleven day post-fermentation maceration period.

Ageing: 23 months in French oak barrels, 35% new, bottled unfiltered and unfiltered.

Analysis: Alcohol 14.5 % TA 6.5 g/L pH 3.79

Production: 287 Cases

