



When it came to producing méthode champenoise for my own label, I crafted a traditionally-made sparkling wine with a bit of a twist. Wishing to push the envelope while maintaining a respect to tradition, I chose to pursue a style of champagne that requires extreme attention to detail. After gently pressing Chardonnay and Pinot Noir grapes, only the cuveé (the juice expressed by light pressure on the berries) was kept and fermented in old (neutral) French oak barrels. Wines were kept in barrels until late spring and a partial malolactic fermentation was encouraged in about one-third of the blend. Pinot Noir and Chardonnay lots chosen for complexity, color and a balanced acidity were used in assembling the rosé blend.

The result is a sparkling wine with an attenuated fruitiness and a slightly altered focus; rather than an object that stands in sharp contrast to the blurred background of a photo, the Longboard Brut Rosé aims to soften the front and sharpen the back, creating a signature balance.

The Longboard Brut Rosé is finished very dry (0.7%), at the bottom end of the BRUT scale, and is therefore fun to pair with a wide range of foods: Salmon sashimi is one of our favorites. Sparkling wines age well, we encourage you to put some aside and taste it in 6 months, 12 months or even 18 months of additional ageing.

Cheer

Oded Shakked - Owner & Winemaker

BRUT ROSÉ

RUSSIAN RIVER VALLEY

Composition: 59 % Pinot Noir
41 % Chardonnay. Multi Vintage.

Appellation: Russian River Valley

Dosage: 0.7 % (7.0 g/L)
Pure Cane Sugar and Reserve Wine

Analysis: Alcohol 12.5 %

Production: 225 Cases

MSRP: \$ 48.00