



Longboard's 2016 Russian River Valley Sauvignon Blanc marks our twelfth 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. To me, this variety makes a wine who's flavors most resemble the flavors of the fresh grapes at harvest time.

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.

Oded Shalev.

LONGBOARD
Vineyards

2016

SAUVIGNON BLANC

NORTH COAST

Varietal: 100% Sauvignon Blanc

Source: 61% Lake County
39% Russian River Valley

Fermentation: 30% fermented in barrels

Analysis: Alcohol 13.5 %
TA 6.9 g/L pH 3.30

Production: 1205 Cases

MSRP: \$ 20.00