



This bottling comes entirely from a steep hillside vineyard in the Alexander Valley part of the Chalk Hill area. The combination of this rocky site, organic 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 components 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. They were 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 March 2018 we recommend you age it two years or more to enjoy it’s hidden layers..

Cheers,

Oded Shakked - Owner & Winegrower

2016

CABERNET SAUVIGNON

ALEXANDER VALLEY

RHINO CHASER

Composition:

100% Cabernet Sauvignon

Appellation: Alexander Valley

Ageing: 24 months in French Oak barrels, 30% New

Analysis: Alcohol 14.5 %
TA 6.6 g/L pH 3.72

Production: 58 Cases

Suggested Retail: \$ 45.00