

LONGBOARD

Vineyards

2018

Cabernet Sauvignon

ALEXANDER VALLEY

RHINO CHASER

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 (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 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 the early summer of 2019 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 rocky soils with low vigor.

Composition: 98 % Cabernet Sauvignon 2% Malbec **Appellation:** Alexander Valley

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

Ageing: 12 months on fine lees in French oak barrels, 30% new then racked and aged additional 9 months. Bottled unfiltered and unfiltered.

Analysis: Alcohol 14.5 % TA 6.13 g/L pH 3.78

Production: 256 Cases