

Multi-Vintage | Brut Cuvée | Russian River Valley

FALL 2020 RELEASE

My love affair with sparkling wines began while working the 1985 harvest in the cellars of Domain Chandon in Napa, and continued while developing the style of "J" in Sonoma county. When it came to producing a méthode champenoise for my own winery I drew on experience gained in 35 years of winemaking and crafted a traditionally-made sparkling wine with a bit of a twist, pushing 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 cuvée (the juice expressed by light pressure on the berries) was kept and fermented in old, neutral, French oak barrels. This practice avoids extracting harsh components from the skins of grapes that add to bitterness and results in a naturally elegant base wine with enhanced minerality.

The Brut is aged three years "en tirage" allowing ample time for yeast autolysis and development of tertiary flavors and aromas. The result is a sparkler of exceptional balance, integrating bright stone fruit and apple aromas and flavors with toasty almonds and freshly baked brioche notes. The Longboard Brut Cuvée ages beautifully in the bottle if kept in a dark and cool place.

The Longboard Brut Cuvée is finished very dry (0.7%), at the bottom end of the Brut scale and pairs well not only with the classics (oysters, caviar, gougères) but with more savory fare - sashimi is a favorite as are other Asian inspired dishes. Further ageing will allow more of the complex aged character to shine through - something we look forward to. Enjoy with good company.

Cheers

Oded Shakked-Owner & Winemaker

Composition: 31 % Pinot Noir 69 % Chardonnay. Multi Vintage.

Appellation: Russian River Valley Dosage: 0.7 % (7.0 g/L)

Analysis: Alcohol 12.5 % pH 3.19 TA 7.2 g/L

Production: 412 Cases

