

LONGBOARD

V I N E Y A R D S

CABERNET SAUVIGNON / RHINO CHASER ALEXANDER VALLEY TWENTY 22

WINE STORY

The Cabernet Sauvignon grapes used to craft this wine grow on a steep hillside vineyard (Testo Ranch- Previously Webber) in the southern tip of Alexander Valley where it overlaps the Chalk Hill viticultural area. The rocky site, organic (non-certified) growing practices and our low-input winemaking practices, make this a classic Sonoma Cabernet, blessed with refined, opulent tannins and elegant acidity. A tiny bit of Malbec and Merlot add layered depth that we love, being "foodies" at heart.

WINEMAKING

The grapes were harvested in late September at an average of 24.5 ° brix (mature but still with good natural acid), fermented and allowed to rest on the skins for an additional 12 days in order to get good extraction of color and tannins. The resulting wine was then drawn into French oak barrels for 23 months of ageing and bottled unfiltered and unfiltered. At blending, we finished the wine with 3% Merlot and 2% Malbec to add a layers of flavor and smooth and deepen the tannins.

ENJOYMENT

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.

DETAILS

Varietal:	95% Cabernet Sauvignon 3% Merlot 2% Malbec	pH: 3.81 TA: 6.5 g/L
AVA:	Alexander Valley, Sonoma County	Alcohol: 14.5%

