

LONGVALE

2020 California Chardonnay

Sourcing our acclaimed wines from California's most prestigious growing regions offers us the freedom to select only the best grapes for our award-winning blends.

Our *Longvale 2020 California Chardonnay* displays complex aromas of vanilla and nutmeg, introducing a rich mouthfeel.

Flavors of honey, almond and subtle citrus lead to a creamy, mouthwatering finish.

We recommend pairing this wine with grilled lobster, smoked brie cheese or roasted chicken and butternut squash.

Winemaking Notes

pH: 3.58

TA: 6.32

ABV: 14.2%

Aging: French oak barrels



LONGVALE

2020 California Pinot noir

A perfect balance of carefully-selected grapes from some of California's most respected growing regions, our 2020 *Longvale* Pinot noir displays floral aromas of cherry cola and vanilla.

Flavors of ripe raspberry, cedar and rich brown spices are wrapped in a plush, dark chocolate mouthfeel, introducing a long, silky finish of nutmeg, toasty oak and subtle sage.

Drinking great now, we recommend pairing this full-bodied, well-balanced wine with roast lamb, Spanish empanadas or mild blue cheeses.

Winemaking Notes

pH: 3.65

TA: 6.18

ABV: 14.5%

Aging: French oak barrels



LONGVALE

2020 California Cabernet Sauvignon

We only source perfectly ripe grapes from California's most respected Cab-growing areas to blend into our elegant wines.

The 2020-vintage *Longvale California Cabernet Sauvignon* offers generous aromas of blueberry and chocolate along with a rich mouthfeel, balanced tannins and interwoven flavors of cherry, cedar and tobacco, leading to a long finish of blackberry and toasty oak notes.

This compelling cab pairs exceedingly well with grilled pork sausage or pepper-encrusted ahi tuna.

Winemaking Notes

pH: 3.71

TA: 6.2

ABV: 13.7%

Aging: French oak barrels

