



Introducing

THE PHIL LONG COLLECTION

Established in 2003, Longevity Wines is a certified minority-owned winery based in the Livermore Valley wine region of Northern California. Founders Debra and Phil Long took inspiration from their love of wine and made a label they could call their own.

Debra devised the Longevity name as a play on their surname, while expressing their enduring love for each other. Phil personally designed the intricate and delicate heart-shaped logo featuring hearts, grapes, and twining vines. It graces Longevity bottles as a constant reminder of their love. Though Debra lost her battle with pancreatic cancer in 2019, Phil still draws inspiration from her as he continues to foster the brand they established together.

In addition to Longevity, Phil launched the Phil Long Reserve line in 2021 as a tribute to his 20+ years of winemaking in California. These wines are crafted with the finest quality grapes from the illustrious growing regions of Alexander Valley and Napa Valley.

Life ♥ Love ♥ Passion



W I N E M A K E R

PHIL LONG SR.

PRESIDENT OF THE ASSOCIATION OF AFRICAN AMERICAN VINTNERS



Phil is the winemaker and founder of Longevity wines, a brand based on the love and devotion between Phil and his wife, Debra. Starting with the first Syrah Phil made with Debra in their garage in 2002, Phil's approach to winemaking has been to continually challenge himself to make the best wines possible.

Like many people of color in the wine industry today, Phil had no idea wine could be a career when he was younger. He was born in

Washington, DC, grew up in Southern California, and graduated from Cal Poly Pomona with a degree in architecture. Phil used his artistic skills to build a successful career in packaging and store display design before becoming a winemaker. In 2020, Phil was named president of the Association of African American Vintners (AAAV) and is devoted to elevating awareness of African Americans in the wine industry and paving paths to wine careers for all minorities.

LONGEVITY BY PHIL LONG



LONGEVITY CHARDONNAY

CALIFORNIA

Beautiful aromas of melon, pear and pineapple. Long and structured finish with a great balance of acidity.

PAIR WITH:
Grilled chicken, mushroom risotto, or sautéed spinach

ALC.: 13.6%

TA: 5.5 G/L

PH: 3.4

UPC: 0 81054 99708 9

SCC: 10081054997086



LONGEVITY ROSÉ OF PINOT NOIR

CALIFORNIA

Aromas of pink grapefruit, cantaloupe, and a hint of rose. Crisp and refreshing with a long and tangy finish.

PAIR WITH:
Blackened salmon, grilled serrano peppers, or soft cheeses

ALC.: 12.0%

TA: 5.6 G/L

PH: 3.6

UPC: 0 81054 99783 6

SCC: 10081054997833



LONGEVITY CABERNET SAUVIGNON

CALIFORNIA

Rustic flavors of dried cherry, cassis and pomegranate. A touch of oak yields to a light vanilla and cocoa finish.

PAIR WITH:
Braised lamb shanks, roasted vegetables, or baked brie

ALC.: 13.6%

TA: 6.0 G/L

PH: 3.6

UPC: 0 81054 99707 2

SCC: 10081054997079

PHIL LONG RESERVE

ALEXANDER VALLEY

Located in northeastern Sonoma County, Alexander Valley is majestic and compelling known for diverse ancient soils, a deep-rooted farming culture steeped in tradition, and wines of renowned character. It is one of the most important regions for cultivating Cabernet Sauvignon in California. With vigorous late budding and late ripening, this grape flourishes perfectly in Alexander Valley, the warmest wine growing appellation in Sonoma County. The valley's well-drained, gravelly soils and hot, arid weather result in ideal growing conditions for wines that are dark in color and have a bold tannin structure.

NAPA VALLEY

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to the cultivation of a variety of fine wine grapes – most notably the famed Cabernet Sauvignon.

Cabernet Sauvignon grows superbly in the Napa Valley due to the Mediterranean-style climate and the valley's quality volcanic soils, which add an earthy taste to Napa's best wines. These growing conditions lead to fruit-forward wines that are lush and refined on the palate.



PHIL LONG RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

Ripe aromas of blackberries and cherries, with a touch of fresh earth. The wine showcases Alexander Valley characteristics of bright fruit, with a touch of mocha and vanilla.

PAIR WITH:

Aged cheddar, portobello mushroom burgers, or herb-crusted lamb

ALC.: 13.6%

TA: 6.2 G/L

PH: 3.6

UPC: 0 81054 99708 9

SCC: 10081054997086



PHIL LONG RESERVE CABERNET SAUVIGNON

NAPA VALLEY

A terroir driven wine with an intense array of wild blackberry, blueberry jam, and dark chocolate aromas. The palate exhibits classic notes of dusty minerality and dark berry fruit, beautifully balanced with notes of oak.

PAIR WITH:

Ribeye steak, roasted potatoes with rosemary, or gorgonzola cheese

ALC.: 13.6%

TA: 6.0 G/L

PH: 3.6

UPC: 0 81054 99794 2

SCC: 10081054997949

PHIL LONG RESERVE

ALEXANDER VALLEY

Located in northeastern Sonoma County, Alexander Valley is majestic and compelling known for diverse ancient soils, a deep-rooted farming culture steeped in tradition, and wines of renowned character. It is one of the most important regions for cultivating Cabernet Sauvignon in California. With vigorous late budding and late ripening, this grape flourishes perfectly in Alexander Valley, the warmest wine growing appellation in Sonoma County. The valley's well-drained, gravelly soils and hot, arid weather result in ideal growing conditions for wines that are dark in color and have a bold tannin structure.



PHIL LONG RESERVE CABERNET SAUVIGNON

ALEXANDER VALLEY

Ripe aromas of blackberries and cherries, with a touch of fresh earth. The wine showcases Alexander Valley characteristics of bright fruit, with a touch of mocha and vanilla.

PAIR WITH:

Herb-crusted lamb, stuffed portabella mushrooms, or aged cheddar

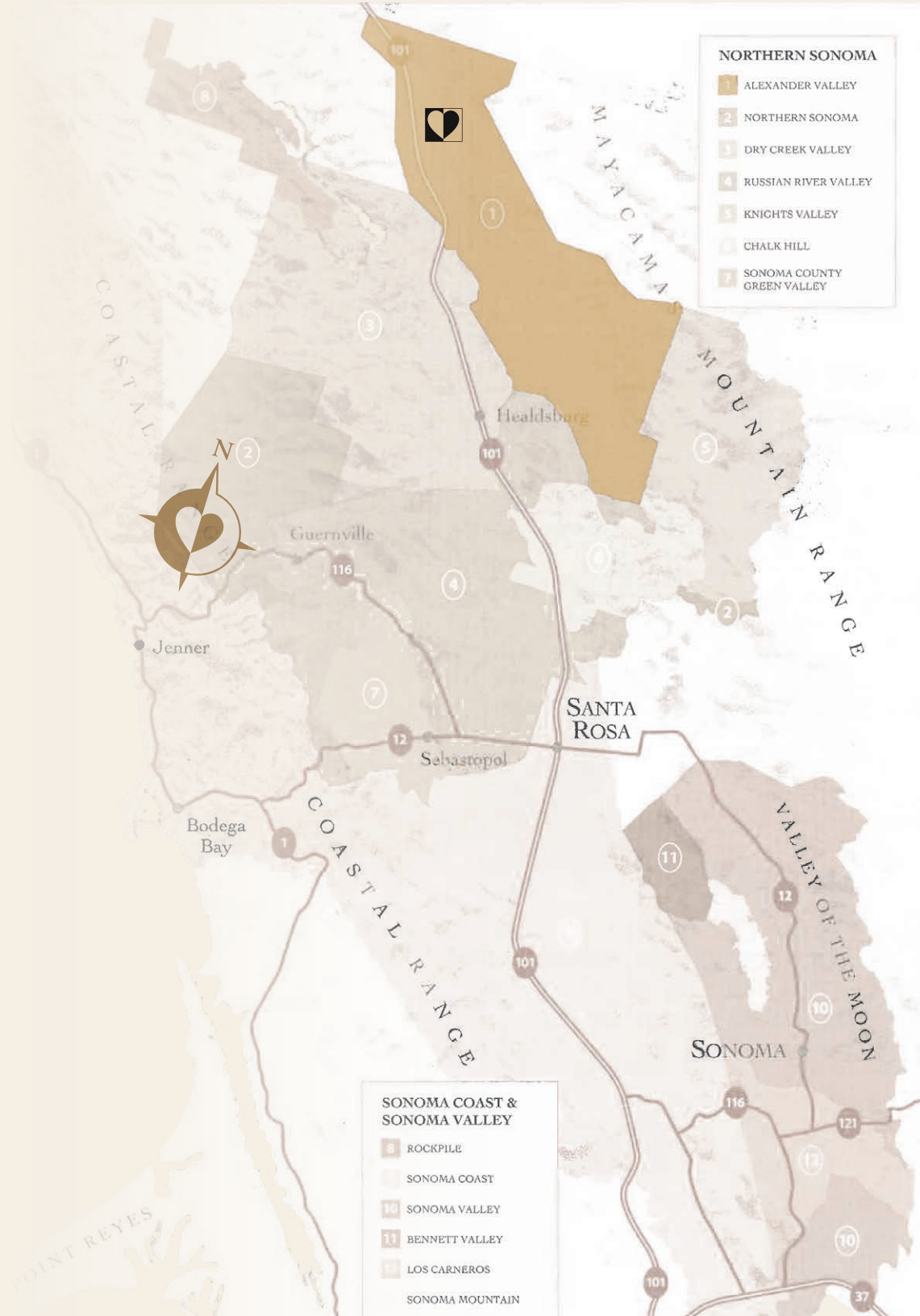
ALC.: 13.6%

TA: 6.2 g/L

PH: 3.6

UPC: 0 81054 99708 9

SCC: 10081054997086



PHIL LONG RESERVE

N A P A V A L L E Y

Though just 30 miles long and a few miles wide, Napa Valley is home to diverse microclimates and soils uniquely suited to the cultivation of a variety of fine wine grapes – most notably the famed Cabernet Sauvignon.

Cabernet Sauvignon grows superbly in the Napa Valley due to the Mediterranean-style climate and the valley's quality volcanic soils, which add an earthy taste to Napa's best wines. These growing conditions lead to fruit-forward wines that are lush and refined on the palate.



PHIL LONG RESERVE CABERNET SAUVIGNON

N A P A V A L L E Y

A terroir driven wine with an intense array of wild blackberry, blueberry jam, and dark chocolate aromas. The palate exhibits classic notes of dusty minerality and dark berry fruit, beautifully balanced with notes of oak.

PAIR WITH:

Ribeye steak, roasted potatoes with rosemary, or gorgonzola cheese

ALC.: 13.6%

TA: 6.0 G/L

PH: 3.6

UPC: 0 81054 99794 2

SCC: 10081054997949

