



WINEMAKER

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.

LONGEVITYWINES.COM

PHILLONGCOLLECTION.COM

LONGEVITY BY PHIL LONG



LONGEVITY BLANC DE BLANC

CALIFORNIA

Lively acidity with notes of green apple and crisp citrus.

Smooth and creamy with a perfectly balanced mouth-feel.

PAIR WITH:
Ceviche, Aged Gouda,
or Pad Thai

ALC.: 11.96%

TA: 8.45 G/L

PH: 3.22

UPC: 0 81054 99804 8

SCC: 10081054994608



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