

# LONGBOARD

VINEYARDS

## 2010 LATE HARVEST SEMILLON NORTH COAST

After the success we experienced with the 2007 Vintage of this desert wine, you can imagine our disappointment during the next two vintages, when mother nature decided not to cooperate with our plans to make more. In 2010, the Gods of liquid sunshine smiled upon us and delivered a cool growing season that ended with a prolonged ripening period. While we could not maintain the same vineyard source as in 2007, we found two new sources of great Semillon: The Gore vineyard by Cloverdale and Luchsinger's vineyard near Kelseyville.

Fig, Kiwi, Floral, Lime Honeysuckle and fruit leather notes greet us with a promise of a very complex and layered tasting experience. Caramel and Asian Pear flavors with enough acidity to lead to a very long and balanced finish. This wine goes great with traditional dishes such as seared Foie Gras and will stand up well as a wine to be enjoyed with a cheese course. A favorite of mine is ginger-vanilla ice cream with some white figs on the side. Best served chilled but not too cold.

Composition: 100 % Semillon,  
83% Luchsinger Vineyard (Kelseyville)  
17% Gore Vineyard (Alexander Valley)

Fermentation: Neutral French Oak barrels.

Barrel ageing: 100% French Oak, old.

Harvested: October 27, 2010 - 32.5° Brix

Residual sugar: 8 grams / 100 ml

Alcohol: 13.5 % By Volume

