



Syrah grows well in climates ranging from the hot Barossa Valley in Australia (where it is called Shiraz) to the cool nooks and crannies of the Sonoma Coastal appellations, it can be made in a range of styles from the hot and jammy monster to the light rosé. We strive to make a bold red wine that is restrained by moderate acidity and tannins that are round and rich, we want our wines to age gracefully for many years and match well with local food.

This Syrah showcases the intensity of character from a unique location. The Goosechase vineyard, part of the R-bar-N ranch in the Chalk Hill area is comprised of three acres of Syrah planted on an east facing rocky hill that soaks in the early morning sun but rests in the shade during the scorching heat of our late afternoon summer days. The vines in his block are planted on Saint George rootstock, a drought-tolerant rootstock that de-vigorates the vine and results in very small berry size and relatively low yields, all working to intensify flavors.

As with all the wines of Longboard, the point of this wine is to strike a balance of components that manifests in a complex and layered experience that is true to the variety and the growing season. The 2017 Goosechase Syrah was picked about a week before the fires devastated our area. We aged this wine for almost two years in French oak barrels, allowing it to mature slowly and develop a bit of an earthy character as it mellowed out and gained depth. What started as a special wine for our most loyal wine club members, is slowly evolving to become a regular bottling only in years when we feel the quality is exceptional. Cheers.

Oded Shakked.

Oded Shakked - Owner and Winegrower

LONGBOARD

Vineyards

2017

Syrah

RUSSIAN RIVER VALLEY

GOOSECHASE VINEYARD

Site Story: Three acres of hillside vineyard overlooking Chalk Hill road. Soil is rocky well drained Felta Gravelly Loam. Sustainably-farmed, cane-pruned on VSP trellis.

Composition: 100% Syrah clone 7

Appellation: Russian River Valley

Fermentation: 4 Day cold-soak, open top fermentation, 15% whole cluster, resident yeast

Ageing: 12 months on fine lees in French Oak barrels, 50% new then racked and aged additional 9 months. Bottled unfiltered and unfiltered.

Analysis: Alcohol 14.6 % TA 6.21 g/L pH 3.72

Production: 127 Cases