LONGBOARD
Vineyards

2017

SYRAH

RUSSIAN RIVER VALLEY

I began to make a cool region Syrah way back in 1998, driven by a love for Northern Rhône wines. As a wine "newbie", traveling to surf destinations on the Atlantic shores of Europe, I found that these were the wines that could deliver quality on a very consistent level while I was on a surf-bum budget. Later, as a pro with more than 34 harvests under my belt, I still like a good Syrah - regardless of price... I now understand even better why this variety fit my palate then - and continues to do so now. It all has to do with balance and layering; Syrah is less tannic than Cabernet and a bit more layered than Pinot Noir. These traits, and the slight earthy spiciness we get in this region make Syrah a natural companion to a wide range of foods - and thus wins the vote in my heart (and palate).

This Syrah is a blend of Dakine, Goosechase and Ledbetter (old Preston Ranch) vineyard blocks. At release, the 2017 shows a lot of black current, plum and some dry herb and mushroom notes. A bit of floral character and some bacon-fat add complexity and marry well with the wild-fennel note I always get from Russian River Valley Syrah. I love experimenting non traditional food pairings with this wine and find that I love it at low room temperature (55°F - 60°F).

Cheers,

Oded Shakked - Owner & Winemaker

Composition: Syrah 99 %, Grenache 1%

Appellation: 100% Russian River Valley

Production: 215 Cases

Analysis:
   Alcohol 14.5 %
   TA 6.65 g/L
   pH 3.76

Wine Dogma: This blend comes from sites with different soil composition and quite different individual terroirs. Accordingly, I treat the lots individually, opting for open-top fermentation for the Dakine vineyard fruit and traditional closed-top for the Ledbetter and Goosechase lots. I use a blend of Burgundy and Bordeaux barrels to age the wines on the fine lees for about 8 months, then rack them off the lees and age them an additional year in the same barrels. The wine is bottled unfined and unfiltered.