

LONGBOARD

Vineyards

2019

Syrah

SONOMA COAST

RODGERS CREEK VINEYARD



Those who know me have learned to appreciate my fondness of cool region Syrah. Here, I get to work with fruit from a unique site, one of the best locations in Sonoma County in my opinion. Rodgers Creek Vineyard is a South-West facing hillside vineyard almost 800 feet above sea-level. The vines here have to struggle with volcanic soils that are poor in organic matter and water-holding capacity but rich in minerals. Since this is the southern tip of the “Petaluma Gap”, wind also plays a role here, cooling off the vines in the afternoon and making photosynthesis difficult.

The result of these relatively harsh conditions is that the vineyard naturally yields low crop levels of fruit that is mature but does not exhibit the overly-jammy notes Syrah can show in hotter areas. Since it is normally picked late in the season and the canopy is balanced, I have never tasted any vegetative flavors here either.

This, for me, is where one has a chance to produce a Syrah that is balanced, elegant, firm but not heavy. Slight floral characters, minerality and a plethora of earthy and savory aromas and flavors come together to make a wine that tends to “dance on your palate”.

We barely get one and a-half tons of fruit from this vineyard but it is one of the more exciting deliveries to bring to the winery. Once destemmed and crushed into bins, I let this wine ferment without the addition of cultured yeast, letting a slow, “resident yeast” fermentation take over the lot.

We let this wine sit undisturbed in barrel for eight months, rack it and then return it to the same barrels for additional ageing. It is bottled unfinned and unfiltered.

Cheers,

Oded Shakked - Owner & Winemaker

Composition: 100% Syrah.
Rodgers Creek Vineyard

Appellation: Sonoma Coast

Fermentation: Open top, wild (resident yeast) fermentation

Ageing: 15 months in French Oak barrels, 40% New

Analysis: Alcohol 14.5 %
TA 6.1 g/L pH 3.78

Production: 102 Cases