

LONGBOARD

VINEYARDS

DUKES 42 / RED BLEND SONOMA COUNTY / TWENTY 21

Individuality and diversity are a powerful muse. Here, we draw from the three most important elements of winemaking to fashion a truly special wine.

PROVENANCE - the lots selected for this wine all come from top-notch vineyards where fruit is grown with almost total disregard to economics, quality being the only guiding principle.

LAYERING - the varietal expression is used to build layers that complement each other and keep delivering waves of texture, aromas and flavors. Careful trials ensure "fuzzy edges" so the expression is seamless.

TIME - From the decision of which night to harvest each variety for optimum balance, to when to press it off the skins post-fermentation, to when to rack it, bottle and release it, timing is an intuitive part of winemaking, learned and perfected over decades. It firmly emblazons the winemaker's innate style into the wine.

Here we use Cabernet Sauvignon and Malbec to elevate Syrah to a higher level of ageing potential. Aged twenty-four months in French Oak barrels, this wine had ample time to coalesce and develop the "fuzzy edges" that is a signature trait of our wines. This wine was created as a regional blend, showing off the best our area has to offer. Best bet for drinking: - 2025 to 2045.

CABERNET SAUVIGNON 42%
SYRAH 30 %
MALBEC 28%



Oded Shakked - Owner / Winemaker

