

2010  
SYRAH  
RUSSIAN RIVER VALLEY



In 2010 we started picking Syrah on October 8, about three weeks later than normal, and we finished just days before Halloween. In the cellar, this vintage was a bit surprising as we did not expect it to produce wines of such deep character as we were experiencing. Which just goes to prove that we learn something new every year. The grapes were destemmed and crushed at the winery, cold-soaked for three days and then fermented to dryness. Our winemaking is light-handed, relying more on choosing the right moment to harvest the fruit than on excessive manipulation at the winery. As with all the wines of Longboard, the point of this wine is to strike a balance of components that delivers a complex and layered experience that is true to the variety and the growing season.

The 2010 RRV Syrah is exuberant with loads of dark berry and cherry aromas and flavors that are seamlessly integrated with the slightly spicy and mocha notes that are the region's stamp. The acidity, tannin structure and fruitiness are counter balanced to deliver a long after taste with coffee bean notes and ensure the wine will age gracefully in the following years. When young, we love to pair this wine with lamb dishes or a hearty beef stew, as it ages we lean more towards game meat, complex vegetarian dishes (wild mushrooms is a favorite) and, of course - aged cheeses and fresh crusty bread.

Composition:	100 % Syrah
Harvest Dates:	October 8 - October 26, 2010
Fermentation:	3 day cold soak,
Barrel ageing:	100% French Oak, 20% new.
Bottling Date:	November 2013
Production:	467 cases

