



Few areas in the world are blessed with just the right balance of warm days and cool nights that are needed to produce great Pinot Noir. The Russian River Valley appellation is one of those areas, and we take full advantage of it. To begin with, we choose to work with growers who know this varietal and we collaborate with them to grow and pick the fruit when flavors are well developed but before any overly pruneey or raisiny characters show up.

Once picked, we process the grapes minimally; Grapes are harvested either at night or at first light and delivered cool to the winery where they are de-stemmed (not crushed) and allowed to cold soak for three days before fermentation is initiated. Lots are either inoculated or allowed to ferment on their own, depending on how clean the harvest is. Once the alcoholic fermentation is complete, wines are drawn into French oak barrels (about 30% new) where they complete the malolactic fermentation and age on the fine lees until late Spring. We aim to make a Pinot Noir that is layered and complex, one that evolves in your glass and keeps delivering new nuances. As with all of the Longboard wines, balance and elegance is what we strive for.

The 2015 vintage was small, it shows a lot of dark stone-fruit character when young (plum, black cherry) and slowly develops a starwberry and rose-petal aroma. A slight roasted character from our Burgundy-sourced barrels integrates into the mid palate and follows into the long, supple finish. Pinot Noir loves the company of food, especially Salmon, aged cheeses and a variety of meat cuts. The classic pairings always work but we encourage you to experiment (and share!).

Oded Grubler.

LONGBOARD
Vineyards

2015 PINOT NOIR
RUSSIAN RIVER VALLEY

Composition: 100% Pinot Noir
Clones 115,667,777 & Pommard.

Appellation: 100% Russian River
Valley, Sonoma County

Fermentation: 3 Day cold-soak,
Open top fermentation

Ageing: 12 months in French Oak
barrels, 30% New

Analysis: Alcohol 13.8 %
TA 6.4 g/L pH 3.61

Production: 581 Cases

Release Price: \$ 39.00