



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 (or AVA) is one of those areas - and we take full advantage of it. We grow or choose to work with growers who know this varietal and we collaborate with them to pick the fruit when flavors are well developed but while acid levels are still balanced.

We then ensure grapes are hand-picked 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 allowed to start. Lots are either inoculated or allowed to ferment on their own, a decision we make once we assess the quality of the incoming fruit. 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 2018 vintage was blessed with a cool spring and mildly warm summer weather; the Pinot Noir from this year exhibits ample fruit character when young (plum, strawberry, black cherry) and slowly develops secondary black tea and rose-petal aromas. 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, we love it paired with Duck breast, beef carpaccio or a spicy Ahi Tuna Poke.

Cheers

*Oded Shalev*

LONGBOARD  
Vineyards

2018

*Pinot Noir*

RUSSIAN RIVER VALLEY

**Site Story:** Three vineyard sites in the Russian River Valley are sourced for this wine, all chosen for the complexity of flavor at lower sugar content and year-over-year performance.

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

**Appellation:** Russian River Valley

**Fermentation:** 3 Day cold-soak, open top uninoculated fermentation,

**Ageing:** 11 months on in French Oak barrels, 40% new.

**Analysis:** Alcohol 14.1 % TA 6.53 g/L pH 3.68

**Production:** 420 Cases