

LONGBOARD

V I N E Y A R D S

PINOT NOIR RUSSIAN RIVER VALLEY / TWENTY 22

WINE STORY

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. This wine comes from three great vineyards in the Russian River Valley, including our Estate vines, RbarN ranch and the Rochioli Estate.

WINEMAKING

We hand-pick the grapes at night or at first light and deliver them 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.

ENJOYMENT

This wine is a blend of both old-world clones and newer (Dijon) clones. We craft it to have a harmonious matrix of bright red fruit character that blends into more savory notes of mushrooms and smoked meats. The classic food pairing for this wine is seared duck breast with a savory-sweet and salty sauce but it lends itself to many other food journeys including Salmon and many vegetarian dishes. Feel free to explore.

DETAILS

Varietal: 100% Pinot Noir

pH: 3.68

Vineyards: Rochioli, RbarN, Meant To Bee

TA: 6.77

AVA: Russian River Valley / Sonoma

Alcohol: 14.5%

