

LONGBOARD

V I N E Y A R D S

SYRAH / RODGERS CREEK VINEYARD SONOMA COAST / TWENTY 21

WINE STORY

Those who know us have learned to appreciate our fondness for cool region Syrah. Here, we got to work with fruit from a unique site, one of the best locations for Syrah in Sonoma County in our opinion. Rodgers Creek Vineyard is a South-West facing hillside vineyard almost 800 feet above sea-level. The vines here have to struggle with volcanic soils that are poor in organic matter and water-holding capacity but rich in minerals. Since this is the southern tip of the "Petaluma Gap", wind also plays a role here, cooling off the vines in the afternoon and making photosynthesis difficult. The result of these relatively harsh conditions is that the vines here naturally yield fruit that is mature without the overly-jammy notes Syrah can show in hotter areas. After the 2021 vintage, the vineyard was sold and these spectacular vines taken out. Sadly, our last vintage of this iconic Syrah.

WINEMAKING

We barely get one and a-half tons of fruit from this vineyard but it is one of the more exciting deliveries arriving at the winery. Once destemmed and crushed into bins, I let this wine ferment without the addition of cultured yeast, letting a slow, "resident yeast" fermentation take over the lot. We rack the wine twice during its 24 months of barrel aging in French oak barrels (35% new) and bottle it unfinned and unfiltered.

ENJOYMENT

This wine likes to rest two or three years in the bottle although some folk like to enjoy it young. We love pairing it with classic dishes that go well with Syrah (Lamb, Duck, Mushroom Risotto come to mind) but since it has such complex and layered flavors, especially when aged, our favorite pairing is aged cheeses, crusty fresh country bread and good salumi.

DETAILS

Varietal: 100% Syrah

Source: Rodgers Creek Vineyard

AVA : Sonoma Coast

pH: 3.83

TA: 6.55 g/L

Alcohol: 14.5%

