

LONGBOARD

VINEYARDS

2011 SYRAH RUSSIAN RIVER VALLEY

2011 was a cold and low-yielding year, we finished picking Syrah just days before Halloween. 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 2011 Russian River Valley 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.

Technical Information

Composition:	100 % Syrah
Harvest Dates:	October 12 - October 27, 2011
Fermentation:	3 day cold soak,
Barrel ageing:	100% French Oak, 20% new.
Bottling Date:	January 2014