



I set to make a cool region Syrah way back in 1998, driven by a love for Northern Rhône wines. As a wine “newbie”, traveling to surf destinations on the Atlantic shores of Europe, I found that these were the wines that could deliver quality on a very consistent level while I was on a surf-bum budget. Looking back at those times, I now understand even better why this variety fit my palate then - and continues to do so now. It all has to do with balance and layering; Syrah is less tannic than Cabernet and a bit more layered than Pinot Noir. These traits make Syrah a natural companion to a wide range of foods - and thus wins the vote in my heart (and palate).

At release, the 2013 Russian River Valley Syrah is dominated by dark berry and plum aromas and flavors. There’s a slightly spicy cedary note and wild-fennel and mocha tones that are the region’s stamp. The acidity, tannin structure and fruitiness are counter-balanced to deliver a long after taste with coffee bean nuance.

I love to pair this wine with lamb dishes and Mediterranean kebab-style dishes. As the wine ages, I look forward to pair it with more delicate dishes like halibut or seabass steamed with herbs and mushrooms. Still, I have to admit nothing beats a glass of 5-year old Syrah next to some aged cheeses and fresh crusty bread. We believe this wine will peak about 8 years from release and drink well for the next 15 years.

Oded Shalek.

LONGBOARD
Vineyards

2013

SYRAH

RUSSIAN RIVER VALLEY

Composition: 100% Syrah.

Appellation: Russian River Valley

Fermentation: 3 Day cold-soak,
Open top fermentation

Ageing: 18 months in French Oak
barrels, 30% New

Analysis: Alcohol 14.5 %
TA 6.1 g/L pH 3.59

Production: 422 Cases

MSRP: \$ 30.00