

# LONGBOARD

Vineyards

2015

*Syrah*

SONOMA COAST

RODGERS CREEK VINEYARD



*Those who know me have learned to appreciate my fondness of cool region Syrah. Here, I get to work with fruit from a unique site, one of the best locations in Sonoma County in my 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 vineyard naturally yields low crop levels of fruit that is mature but does not exhibit the overly-jammy notes Syrah can show in hotter areas. Since it is normally picked late in the season and the canopy is balanced, I have never tasted any vegetative flavors here either.*

*This, for me, is where one has a chance to produce a Syrah that is balanced, elegant, firm but not heavy. Slight floral characters, minerality and a plethora of earthy and savory aromas and flavors come together to make a wine that tends to “dance on your palate”.*

*We barely get one and a-half tons of fruit from this vineyard but it is one of the more exciting deliveries to bring to 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 let this wine sit undisturbed in barrel for 12 months, rack it and then return it to the same barrels for another full year. It is bottled unfined and unfiltered.*

*Cheers,*

*Oded Shakked - Owner & Winemaker*

**Composition:** 100% Syrah.  
Rodgers Creek Vineyard

**Appellation:** Sonoma Coast

**Fermentation:** Open top, uninoculated  
(resident yeast) fermentation

**Ageing:** 24 months in French Oak  
barrels, 35% New

**Analysis:** Alcohol 14.5 %  
TA 6.2 g/L pH 3.72

**Production:** 70 Cases

**Release Price:** \$ 60.00