



WINEMAKING

Syrah curiosity is what started me on the Longboard path. Here, I attempt to elevate Syrah to a higher level, that of a great Bordeaux blend with (of course) a twist. Once the 2015 vintage wines had eighteen months of barrel age, I selected and blended this lot and racked it into a one year-old thin-stave French oak barrel for an additional nine months of ageing. The combined lots of Cabernet Sauvignon, Syrah and Malbec benefited from this extra time in newer oak and created a wine with a solid tannin core, layered minerality and complex palate. I believe this wine will keep evolving and improving as it ages in the bottle, best bet - 2020 to 2030.

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Oded Shakked - Owner / Winemaker