



I began 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. Later, as a pro with more than 36 harvests under my belt, I still like a good Syrah - regardless of price... 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, and the slight earthy spiciness we get in this region make Syrah a natural companion to a wide range of foods - and thus wins the vote in my heart (and palate).

This Syrah is a blend of Dakine, Goosechase and Ledbetter (old Preston Ranch) vineyard blocks. The 2018 shows a lot of black currant, plum and some dry herb and mushroom notes. A bit of floral character and some bacon-fat add complexity and marry well with the wild-fennel note I always get from Russian River Valley Syrah. I love experimenting non traditional food pairings with this wine and find that I love it at low room temperature (55°F - 60°F).

Cheers,

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Oded Shakked - Owner & Winemaker

<u>Wine Dogma:</u> This blend comes from sites with different soil composition and quite different individual terroirs. Accordingly, I treat the lots individually, opting for opentop fermentation for the Dakine vineyard fruit and traditional closed-top for the Ledbetter and Goosechase lots. I use a blend of Burgundy and Bordeaux barrels to age the wines on the fine lees for about 10 months, then rack them off the lees and age them an additional year in the same barrels. The wine is bottled unfined and unfiltered.



Composition: Syrah 99 %, Grenache 1%

Appellation: 100% Russian River Valley

Production: 234 Cases

Analysis: Alcohol 14.5 % TA 6.55 g/L pH 3.75