

LONGBOARD

VINEYARDS

SYRAH

RUSSIAN RIVER VALLEY TWENTY 21

WINE STORY

Syrah, a variety native to the Rhône Valley in France is what started Longboard Vineyards way back in 1998. This variety grows in many climates and adapts itself to local conditions extremely well. It is believed to be one of the varieties the Roman armies took with them on their march to build an empire. We love how expressive the wines are when grown in a cool region such as the Russian River Valley, where we have our estate vineyard and where we source from other growers. The long and cool growing season helps us craft Syrah with floral and light spicy notes in addition to the red fruit and black fruit character you normally get in warmer regions. The added acidity from our cool region and modest alcohol levels enhance the longevity of the wine.

WINEMAKING

We hand-pick the grapes at night or at first light and deliver them cool to the winery where they are destemmed and crushed and allowed to cold soak for three days before fermentation is allowed to start naturally. Once the alcoholic fermentation is complete, wines are drawn into French oak barrels (about 30% new) where they complete the malolactic fermentation and age on the fine lees. Early the next summer we rack the barrels chosen for this wine into tank, let the wine settle and draw it back into barrels for an additional twelve months of ageing. This blend of vineyards has a small amount of other varietals in it, part of the field blend from our Estate (DaKine) vineyard.

ENJOYMENT

We love talking about how fun it is to savor this wine and come up with new food combinations to pair it with. However, we do not want to be the "Taste Police" or discourage anyone from coming up with their own descriptors and culinary combinations. Classically, Syrah pairs really well with Lamb and other meats with a slight gamey taste ours does too. We find that on the vegetarian side, it is a fantastic companion to dishes with rustic mushrooms, fennel and roasted eggplants. One experience not to be missed is a well-aged Syrah with a variety of cheeses, dried fruit and nuts at the end of a meal.

DETAILS

Varietals: 97% Syrah, 2% Grenache 1% Petit Sirah

Vineyards: Webber, Dakine

AVA: Russian River Valley, Sonoma County

pH: 3.79

TA: 5.64

Alcohol: 14.5%

