

LONGBOARD

V I N E Y A R D S

LATE HARVEST SEMILLON RUSSIAN RIVER VALLEY TWENTY 24

WINE STORY

During the harvest of 1987, I was privileged to hone my newly-acquired UC Davis winemaking skills at a great Bordeaux first-growth property. Working for the Rothschild family as an intern at Chateau Lafite exposed me to classic red winemaking and also to the wines of Sauternes (since the family owns Chateau Rieussec). Thierry (the French intern that shared duties with me) and I found every excuse we could to take the trip south through

GRAPEGROWING

This wine is made from grapes that were left on the vines late into the growing season and allowed to dehydrate and develop a mold called Botrytis (The Noble Rot) that is responsible for it's unique flavors.

WINEMAKING

.Honey, fig, apricot and honeysuckle notes greet us with a promise of a very complex and layered tasting experience. Caramel and Asian Pear flavors follow with enough acidity to lead to a very long and balanced finish. This wine goes great with traditional dishes such as seared Fois Gras and will stand up well as a wine to be enjoyed with a cheese course, dried fruit and bread. A favorite of mine is ginger-vanilla ice cream with some pear slices on the side. Best served chilled but not too cold. This wine will keep for years to come.



DETAILS

Varietal: 100% Semillon

Source: 100% Herrick Vineyard

AVA: Russian River Valley, Sonoma County

pH: 3.45

TA: 7.0 g/L

Alcohol: 15.0%

Brix at Harvest : 32.5°

Residual Sugar Level: 6.6 g/L

Fermentation: Neutral French Oak Barrels