LONGBOARD
VINEYARDS

SYRAH / SAVAGE CŌAST
RUSSIAN RIVER VALLEY TWENTY 23

WINE STORY

Longboard Vineyards was born out of a passion for cool-climate Syrah. This wine was a result of a mistake; on a busy day during the 2013 harvest a few bins got placed in the wrong order and "voila" instead of fermenting the Dakine Vineyard Syrah separately from the Goosechase Vineyard Syrah, they were crushed into the same tank. Needless to say, I was not a happy little winemaker that day... but by the spring of 2014 it was already clear to me that something magnificent was brewing in those barrels. As soon as the malolactic fermentation completed, the wine started to show tremendous depth of character, a great acid balance and just a tiny bit of a SAVAGE edge, something I cherish in Syrah.



WINEMAKING

This Syrah has 3% of other varieties that are part of the field blend of Dakine Vineyard; 2% Grenache, 1% Petit-Sirah, 1% Carignan, 1% Malbec, 1% Zinfandel. We destem and crush the grapes into a wood tank and use a gentle pump to mix it daily during primary fermentation and a post-fermentation skin contact period. After ageing in French Oak barrels, the wine racked twice to eliminate any visible sediment and is then bottled unfined and unfiltered.

ENJOYMENT

This wine was aged 25 months in barrels and it will age for many years to come in the bottle, as long as storage conditions are good. The Savage Coast has big structure but no heaviness, we like to pair it with flavorful meats or dishes that are generous with exotic spices, Mediterranean Lamb dishes would be just perfect but a traditional Cassoulet or even a vegetarian savory dished can pair well with it.

DETAILS

Varietal: 94% Syrah, 6% Field blend
Vineyard: 50% Dakine Vineyard, 50% Goosechase Vineyard
AVA: Russian River Valley, Sonoma County

pH: 3.78
TA: 6.5 g/L
Alcohol: 14.5%

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