LONGBOARD
VINEYARDS

PINOT NOIR / ROCHIOLI VINEYARD
RUSSIAN RIVER VALLEY TWENTY 24

WINE STORY

The legendary Rochioli family are our neighbors on Westside Road, our kids went to the same school and played ball on the same team; we wave to each other as we pass by in our pickup trucks like farmers do. And yet, we feel honored that they have sold us grapes since 1999, they do not sell many grapes to other winemakers. These grapes are tended to with the utmost care by the third and fourth generation of Rochioli's. All that is left for us to do is respect their work and make sure we do not miss a step in nurturing the wines to display their true provenance.



WINEMAKING

This hillside Pinot Noir is 100% from the Pommard clone, a workhorse heritage clone that showcases ample red fruit character but not so much as to overshadow some mushroom and "Forrest floor" character that we tend to like. Grapes are harvested by hand in the middle of the night and destemmed into small open top tanks with a low height to width ratio. The berries are kept cold for 48 hours and then allowed to warm up naturally as our winery's resident (indigenous) yeast take over the fermentation. We practice minimal punch-downs, just enough to release the trapped heat. We age the wine in French Oak barrels for 20 months and bottle it unfined and unfiltered.

ENJOYMENT

This wine likes to rest two or three years in the bottle. We love pairing it with dishes that combine sweet and salty "Umami" flavors, think duck breast, beef or tuna carpaccio, venison or even just some crusty country bread with a great selection of cheeses and dried fruit. This wine loves to be social so bring it out when good friends are visiting!

DETAILS

Varietal: 100% Pinot noir
Vineyard: Rochioli Estate
AVA : Russian River Valley, Sonoma County

pH: 3.69
TA: 6.7 g/L
Alcohol: 14.2%