

# Longoria

N E W S L E T T E R



ARTISTRY IN WINEMAKING SINCE 1982 • FEBRUARY 2010



## A Note from Rick

A MUCH NEEDED RAIN IS FALLING in the Santa Ynez Valley as I sit at home tasting and writing notes on our two new releases for the Wine Club. The chances appear good that we are headed for an above average rainfall this year. This is good news and I can't help but take it as a harbinger for more good news that may make 2010 a better year than 2009 for all of us.

We want to thank all of our Club Members; those that have been members for many years for their continued support and appreciation of our wines, and new members for being impressed enough by the quality of our wines and the value they offer to join our Wine Club, even in uncertain economic times. We are thankful to have seen a slight increase in visitors to our tasting room in 2009 which I attribute to the "staycation" trend of taking shorter vacations closer to home.

We are excited about the new vintages that we will be releasing this year, including Pinot Noirs from the outstanding 2008 vintage, stellar white wines from the 2009 vintage, and in the fall, a most unique dessert wine from the Albariño grape.

Our best wishes to all for a healthy and prosperous New Year. Cheers!

## Upcoming Events

**Santa Barbara County Vintners' Foundation's  
6th American Riviera Wine Auction & Dinner  
to benefit Direct Relief International  
Saturday Night, February 20th**

Longoria Wines donated three 3 liter bottles of Longoria Blues Cuvée, vintages 1999, 2000 & 2001, with signed & numbered, framed lithographs by two Blues Cuvée artists J.C. Jaress & Susan Dysinger for this event. For more information go to: Santa Barbara County Vintners' Association Website: [www.sbcountywines.com](http://www.sbcountywines.com) or call: 805-688-0881.

**Santa Barbara County Vintners' Festival  
Saturday April 17th from 1-4 pm  
River Park in Lompoc**

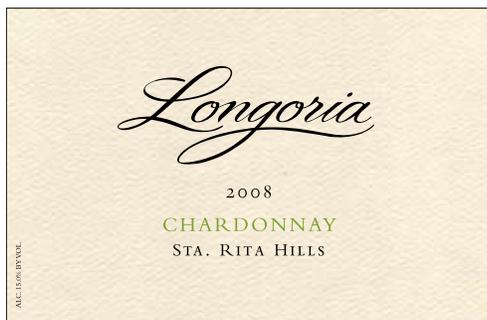
The annual Vintners' Festival attracts wine lovers from near and far for an opportunity to meet member vintners, taste their wines and enjoy great food and music in a festive outdoor environment. For tickets and information go to: [www.sbcountywines.com](http://www.sbcountywines.com) or call: 805-688-0881.

**Winemaker Dinner at The Ballard Inn  
Saturday, April 17th**

Rick and Chef Budi Kazali are in the planning stages of what is becoming their annual Winemaker Dinner. For more information: [www.ballardinn.com](http://www.ballardinn.com) or phone: 805-688-7770

**Vintners' Festival Open House  
Longoria Tasting Room & Garden  
2935 Grand Ave, Los Olivos  
Sunday, April 18th**

Our Tasting Room in downtown Los Olivos will be open as usual from 11 to 4:30 pm. Special discounts will be available on wines this weekend only. We will be holding an Open House on Sunday. Tasting fee: \$10 per person. Free for Wine Club members.



## Winemaker's Notes

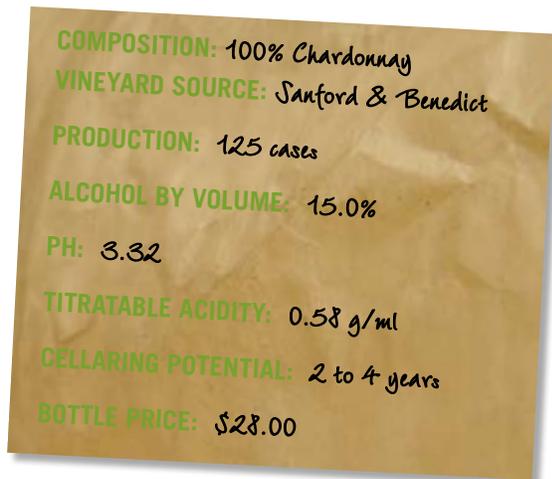
THE ARTISTIC FORCES behind the creation of wine blends surprise me as much as anyone. Such is the case with this vintage of Santa Rita Hills Chardonnay. For the first time our Santa Rita Hills Chardonnay is not a blend, since it is composed of only one vineyard source, Sanford & Benedict. This is a real treat for me and for the fans of our single vineyard Chardonnays that we produced in the late 90s from this famed vineyard.

The 2008 harvest season was relatively cool, which explains the late harvest date of October 16th. Some botrytis rot had developed in the grapes, which required great care during the selection process in the vineyard and in our cellar.

The wine has a pale straw gold color. The nose is a complex mix of apple and pear fruit aromas as well as earthy, chalky and nutty aromas. The aromas open up with 20 minutes or so of airing in the glass. The same can be said of the flavors which are initially subdued. The flavors are similar to the aromas. The wine has a chalky texture, but ends with a lingering and satisfying finish.

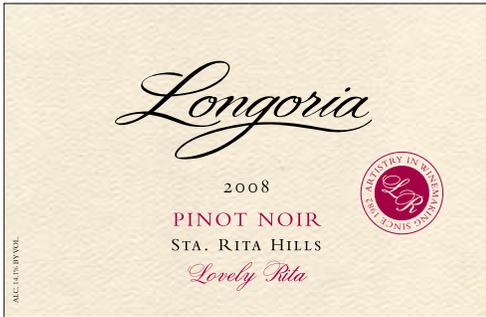
This is a tightly wound Chardonnay, in the tradition of a fine Chablis and will benefit from 2 to 4 years of additional bottle aging.

Serve with shellfish such as mussels and oysters, as well as seafood pasta dishes like clam linguini.



## Taste Library Wines

VISIT OUR TASTING ROOM in downtown Los Olivos any weekend this year and taste special library wines that we have cellared. These wines will be available for sale and tasting in very limited quantities. This is a great opportunity to experience how our wines have aged over the years, and help you to judge how long some of your wines should be cellared.



## Winemaker's Notes

**T** HIS VINTAGE of Lovely Rita Pinot Noir is a refinement of last year's inaugural release. Since acquiring the Ganimedes fermenter from Italy, I fermented the majority of the Dijon 667 clone at Fe Ciega Vineyard in this tank. The resulting

wine is always the most fruit forward, the most aromatic, and the most delicate in texture of the Fe Ciega lots, and comprises 40% of this year's Lovely Rita blend. I added a very small amount of Bien Nacido Pinot Noir for complexity.

To avoid masking the beautiful aromas, I reduced the amount of new French oak barrels to around 20%. The wine aged in French oak barrels for 11 months as opposed to 14 months for the regular bottling of Fe Ciega.

It has a beautiful bright ruby red color with hints of violet in the edges. The forward aromas have a floral quality with hints of red fruits, spices and a woody character. On the palate the wine displays a silky texture, with flavors of cherries and a hint of toasted oak in the finish. The wine opens up with 20 minutes or more of airing in the glass. This is a youthful wine that will benefit from additional cellaring for 2 to 5 years.

Serve with honey and soy glazed salmon or turkey with cranberry sauce.

**COMPOSITION:** 100% Pinot Noir  
 93% Fe Ciega Vineyard  
 7% Bien Nacido Vineyard

**PRODUCTION:** 355 cases

**ALCOHOL BY VOLUME:** 14.1%

**PH:** 3.65

**TITRATABLE ACIDITY:** 0.55 g/ml

**CELLARING POTENTIAL:** 2 to 5 years

**BOTTLE PRICE:** \$32.00

## Schedule of Releases

### WINE CLUB 2010

*One bottle each:*

#### April:

2009 Pinot Grigio

2008 Pinot Noir, Bien Nacido Vineyard

#### June:

2008 Syrah, Clover Creek Vineyard

2009 Pink Wine, Cuvée June

#### October:

2008 Blues Cuvée

2008 Pinot Noir, Fe Ciega Vineyard

### GRAND TASTEVIN ORDER 2010

*Includes all the Wine Club shipments and the following new and library releases:*

#### March:

2 bottles of 2007 Syrah, Alisos Vineyard

1 bottle of 2008 Chardonnay, Cuvée Diana

1 bottle of 2002 Pinot Noir, Sanford & Benedict Vineyard

#### May:

2 bottles of 2008 Pinot Noir, Rancho Santa Rosa Vineyard

1 bottle of 2009 Albariño

1 bottle of 2002 Pinot Noir, Mt. Carmel Vyd

#### November:

2 bottles of 2008 Evidence

1 bottle of 2008 Tempranillo

1 half bottle of 2009 Albariño, Beso del Sol

## Wine Club Open House

Los Olivos - Saturday, May 15th

SAVE THE DATE! Saturday, May 15th, stop by anytime between Noon and 4:00. We are in the planning stages of our annual Wine Club Only Open House. Please mark your calendar and we will be sending you more information about the event soon.

**DON'T MISS OUT!** If you would like to receive the Grand Tastevin Order shipments and have not already signed up, please email [info@longoriawine.com](mailto:info@longoriawine.com) or phone 866-759-4637. The cost per shipment is approximately \$100 to \$250. You must be a Wine Club Member to sign up for the Grand Tastevin Order.

# LONGORIA FEBRUARY 2010 ORDER FORM

Order online today at [www.longoriawine.com](http://www.longoriawine.com), email [info@longoriawine.com](mailto:info@longoriawine.com), fax **805-688-2676**, or phone **866-RLWINES** to purchase Longoria wines.

This shipment contains one bottle of the 2008 Chardonnay, Sta. Rita Hills and one bottle of the 2008 Pinot Noir, Sta. Rita Hills, Lovely Rita.

The total cost for this shipment is \$68.51, inclusive of 15% discount, packaging, shipping and CA sales tax when applicable.

NEW RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT	QTY	AMOUNT
2008 Chardonnay, Santa Rita Hills	\$28.00	\$23.80	\$22.40	_____	_____
2008 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60	_____	_____

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT	QTY	AMOUNT
2008 Albariño, Clover Creek Vineyard	\$23.00	\$19.55	\$18.40	_____	_____
2007 Chardonnay, Cuvée Diana	\$36.00	\$30.60	\$28.80	_____	_____
2008 Cuvée June, Santa Barbara County	\$22.00	\$18.70	\$17.60	_____	_____
2007 Pinot Noir, Fe Ciega Vineyard	\$54.00	\$45.90	\$43.20	_____	_____
2007 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60	_____	_____
2007 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2007 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2007 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40	_____	_____
2006 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20	_____	_____
2007 Hoo Doo Red, Santa Barbara County	\$16.00	\$13.60	\$12.80	_____	_____
2007 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40	_____	_____
2007 Evidence, Santa Barbara County	\$38.00	\$32.30	\$30.40	_____	_____
2007 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80	_____	_____
2007 <i>Vino Dulce</i> , Port-Style Wine	\$22.00	\$18.70	\$17.60	_____	_____

## POSTERS

**Blues Cuvée Litho (unsigned) \$15.00 / \$12.75 WINE CLUB** **AMOUNT**  
 \_\_\_Kuder (93/94) \_\_\_Burridge (95/96) \_\_\_Walsh(97/98) \_\_\_Jaress (99/00) \_\_\_Dysinger (01/02) \_\_\_Seco (03/04) \_\_\_Jones (05/06) \_\_\_Call (07/08) \_\_\_\_\_

**Blues Cuvée Litho (signed) \$35.00 / \$29.75 WINE CLUB**  
 \_\_\_Kuder (93/94) \_\_\_Burridge (95/96) \_\_\_Walsh(97/98) \_\_\_Jaress (99/00) \_\_\_Dysinger (01/02) \_\_\_Seco (03/04) \_\_\_Jones (05/06) \_\_\_Call (07/08) \_\_\_\_\_

### WINE CLUB MEMBER DISCOUNT 15% ON 1-11 BOTTLES; 20% ON 12 BOTTLES OR MORE!

CREDIT CARD:  VISA  MASTERCARD

CARD NUMBER: \_\_\_\_\_ EXP. DATE: \_\_\_\_\_

NAME ON CARD: \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

(Must be 21 years of age)

#### BILL TO:

NAME: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

#### SHIP TO: (If different than above)

NAME: \_\_\_\_\_ COMPANY: \_\_\_\_\_

SHIPPING ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

DAYTIME PHONE: ( ) \_\_\_\_\_

**SUBTOTAL** \_\_\_\_\_

**DISCOUNT** \_\_\_\_\_

**CA SHIPPING & PKG** \_\_\_\_\_

**7.75% CA SALES TAX** \_\_\_\_\_

**TOTAL** \_\_\_\_\_

#### CALIFORNIA SHIPPING RATES

2 btls \$12.00; 4 btls \$16.00

6 btls \$18.00; 12 btls \$27.00

Lithograph/Poster \$5.00

Please call for out-of-state and expedited rates

#### REMIT TO: LONGORIA WINES

P.O. Box 186  
Los Olivos, CA 93441

Phone: 805.688.0305

Toll Free: 866.759.4637

Fax: 805.688.2676

[www.longoriawine.com](http://www.longoriawine.com)