

# Longoria

G R A N D T A S T E V I N O R D E R

M a r c h 2 0 1 1

## A NOTE FROM RICK

WE ARE PLEASED TO SEND YOU the first Grand Tastevin Order Wine Club shipment of the year. In this shipment you will find two bottles of the 2008 Syrah, Alisos Vineyard and one bottle of the 2004 Syrah, Alisos Vineyard from our library wine selection. Traditionally, we have also sent the latest vintage of our Cuvée Diana Chardonnay, but we have chosen not to bottle this wine from the 2009 vintage. For that reason, there are only three bottles included in your March GTO shipment.

Sampling the two different vintages of Syrah from Alisos Vineyard will provide you with a rare opportunity to see how four years of bottle age has influenced the wine. My notes on both vintages can be found inside this newsletter.

All of us at Longoria Wines wish to thank our GTO members for their loyal support. We look forward to your upcoming visits, and please mark you calendar for our annual "GTO Members Only" event at the winery on Saturday, July 16th.

— Rick Longoria, Winemaker



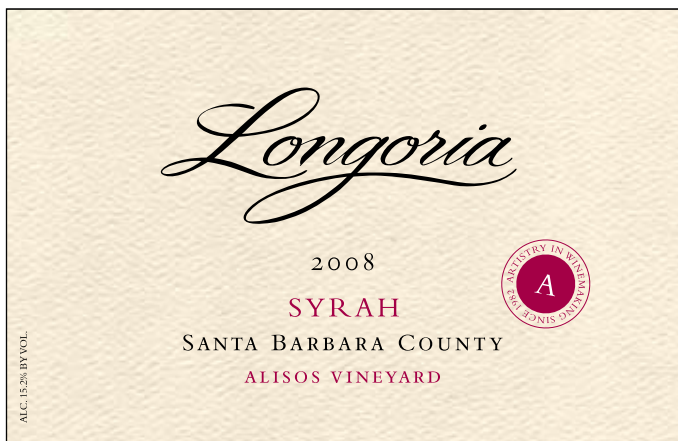
SAVE THE DATE

*Members Only Event*

WE ARE PLANNING the Grand Tastevin Members Only Event for Saturday, July 16th at the Winery in Lompoc. You will receive more information in the May GTO Newsletter.

*This Wine Club shipment contains two bottles of the 2008 Syrah, Alisos Vineyard, and one bottle of the 2004 Syrah, Alisos Vineyard. The cost for this shipment is the price of the wine plus packaging, shipping and appropriate sales tax, when applicable. Price includes 15% Wine Club discount.*

## RICK'S WINEMAKER NOTES



### **2008 SYRAH**

Santa Barbara County - **Alisos Vineyard**

IT IS ALWAYS A PLEASURE FOR ME TO RELEASE our Syrah from Alisos Vineyard, since this vineyard site produces a wine that exhibits the classic aromas and structure of a fine Northern Rhone wines.

The grapes were harvested on September 20th at a moderate 24.5 Brix. They were destemmed and crushed into two small open top fermenters, and then cold soaked for six days prior to being inoculated with yeast. After 10 days of fermentation, the grapes were pressed, the wine settled in a tank, and then transferred to barrels for aging. The wine spent 22 months in French oak barrels of which 33% were new.

The wine has the very dark ruby color that is characteristic of Alisos Vineyard Syrah. The aromas are somewhat closed in, because of the wine's youth, but with some time in the glass they begin to develop into aromas of black cherries, blackberries with hints of black pepper and anise in the background. The palate is restrained initially, but develops into flavors of blackberry beautifully integrated with the nuances of the oak. The tannins are strong, but silky in texture. The acidity is high for a wine of this power and extract, and this combined with the tannins will enable it to age for many years.

This wine would pair well with beef bourguignon, as well as a variety of wild game such as venison.

**COMPOSITION:** 100% Syrah

**PRODUCTION:** 98 cases

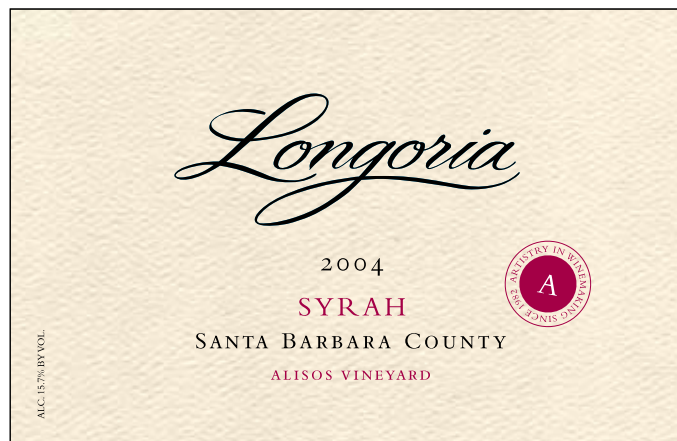
**ALCOHOL BY VOLUME:** 15.2%

**pH:** 3.66

**TITRATABLE ACIDITY:** 0.58 g/100 ml.

**CELLARING POTENTIAL:** Seven to ten years

**BOTTLE PRICE:** \$34.00



### **2004 SYRAH**

Santa Barbara County - **Alisos Vineyard**

THE AROMA OF THIS WINE HAS DEVELOPED a somewhat floral character not found when it was first released in 2007. Still, it retains the exotic blackberry, licorice aromas which are the distinctive hallmarks of Alisos Vineyard Syrah.

On the palate, the tannins have softened considerably, leaving the wine's texture soft and silky. The powerful flavors are rich and luscious and linger on the palate creating a long finish. This wine is enjoyable now, but can be aged for another three to five years. This vintage has developed into one of our finest Syrahs from the Alisos Vineyard.

A small warning: The wine has deposited a healthy amount of heavily pigmented sediment and tartrates on the cork. Upon opening these sediments may fall on the floor or in my case a white rug, leaving a permanent black/purple stain. Care should be taken when opening.

**COMPOSITION:** 100% Syrah

**PRODUCTION:** 126 cases on original release, 5 cases available

**ALCOHOL BY VOLUME:** 15.7%

**pH:** 3.75

**TITRATABLE ACIDITY:** 0.60 g/100 ml.

**CELLARING POTENTIAL:** Three to five more years

**BOTTLE PRICE:** \$45.00

## REMINDER

Reorder any of the wines in your shipment within 30 days and get an extra 5% discount. Since these wines are only available to GTO members for 30 days you must email us at: [info@longoriawine.com](mailto:info@longoriawine.com) or phone 866-759-4637 to place your order. After 30 days these wines will be available to the main Club at the regular price.

## PAIRING POINTERS

from "Perfect Pairings" by Evan Goldstein

### SYRAH GOES WELL:

- **With grilled foods.** A char-grilled steak, a peppercorn-crusted tuna, or even assorted grilled vegetables such as eggplant, zucchini, and tomatoes pair well

- **With thicker and fuller preparations.**

The weight and body of Syrah and Syrah-based wines make them natural partners for thick stews and one-dish meals.

- **With pungent and wild flavors.** Squab, wild boar, and other strong-flavored foods are tamed and happy when served with most Syrahs.

- **With herbs.** Whether they are coating cheese, sprinkled onto a dish, used as an accent for a marinade, or simply adding flavor to the grill's coals, fresh herbs are a winner with Syrah – especially French-style, earthier, and herbal examples.

- **With barbecue.** No matter what the style (from Texas, the Carolinas, or Saint Louis), Syrah is a great accompaniment.

### SYRAH ISN'T GOOD:

- **With most fish.** Though some salmon and tuna preparations and fish stews pair well with lighter styles of Syrah, it's generally too much for most seafood recipes and can be thrown out of balance by stronger fish.



## UPCOMING EVENTS

### Family Winemakers of California

**Sunday, March 13th, San Diego Trade & Consumer Tasting at Del Mar Fairgrounds**

We will be pouring our wines at this tasting along with other small wine producers. For more information go to: [www.familywinemakers.org](http://www.familywinemakers.org)

### Santa Barbara County Vintners' Festival

**Saturday April 16th 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 16th**

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

**Sunday, April 17th**

**Longoria Tasting Room & Garden**

**2935 Grand Ave, Los Olivos**

Join us Sunday at our Open House. We will be open as usual from 11 to 4:30 pm. Special discounts will be available on wines this weekend only. Special wines will be poured Sunday only. Tasting fee: \$10 per person. Free for Wine Club members.

### WINE CLUB MEMBERS' ONLY OPEN HOUSE

**SATURDAY, MAY 14TH**

Our annual Wine Club Members Only Open House will be held on Saturday, May 14th. We will be pouring a special selection of wines, food by New West Catering and live music by local Santa Barbara musicians Ben and Ash. Special discounts will be available this day only! There is no charge for Club members, up to 4 people total. We will be closed to the public this day.

**You must RSVP to [info@longoriawine.com](mailto:info@longoriawine.com)  
or call 866-759-4637.**

# LONGORIA CURRENT AND NEW RELEASES

LIBRARY RELEASE	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2004 Syrah, Alisos Vineyard	\$45.00	\$38.25	\$36.00
NEW RELEASE	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2008 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2009 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2009 Pink Wine, Cuvée June	\$22.00	\$18.70	\$17.60
2008 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2008 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00
2007 Pinot Noir, Fe Ciega Vineyard	\$54.00	\$45.90	\$43.20
2008 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2009 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2008 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40
2006 Syrah <i>Reserva</i> , Alisos Vineyard	\$45.00	\$38.25	\$36.00
2007 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2008 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2007 Hoo Doo Red, Santa Barbara County	\$16.00	\$13.60	\$12.80
2008 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
2009 Albariño, <i>Beso del Sol</i> , Dessert Wine	\$28.00	\$23.80	\$22.40
2007 Syrah, <i>Vino Dulce</i> , Port-Style Wine	\$22.00	\$18.70	\$17.60

## 2011 SCHEDULE OF RELEASES

### WINE CLUB

*One bottle each:*

**April:** 2010 Pinot Grigio  
2009 Pinot Noir, Bien Nacido Vineyard

**June:** 2009 Syrah, Clover Creek Vineyard  
2010 Pink Wine, Cuvée June

**October:** 2009 Blues Cuvée  
2009 Pinot Noir, Fe Ciega Vineyard

### GRAND TASTEVIN ORDER

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

**March:** 2 bottles of 2008 Syrah, Alisos Vineyard  
1 bottle of 2004 Syrah, Alisos Vineyard

**May:** 2 bottles of 2009 Pinot Noir, Rancho Santa Rosa Vineyard  
2 bottles of 2010 Albariño

**November:** 2 bottles of 2009 Evidence  
1 bottle of 2009 Tempranillo  
1 bottle of 2005 Evidence

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.