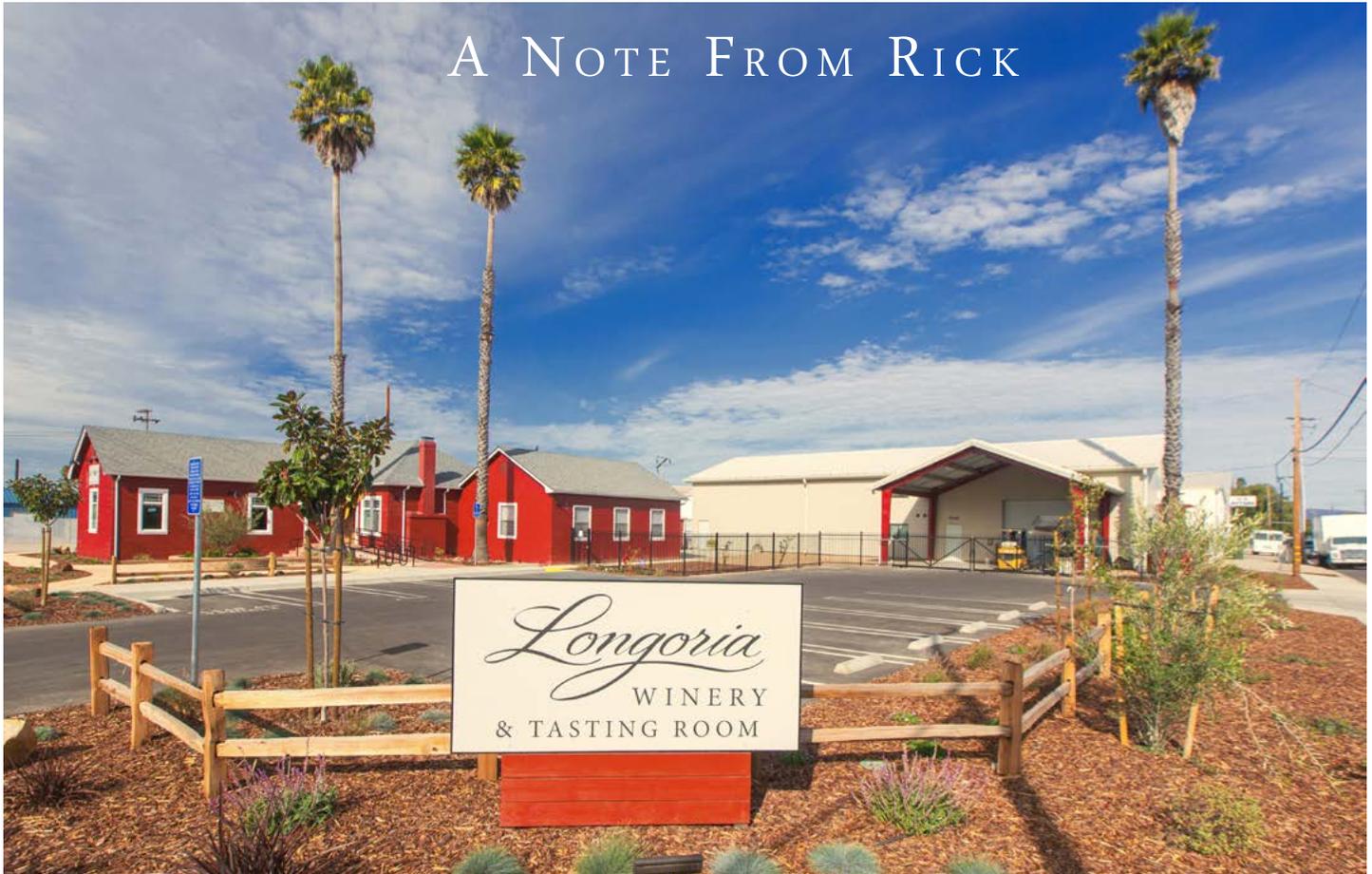


Longoria

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 5



A NOTE FROM RICK

AS YOU KNOW BY NOW, we have consolidated our Wine Club and GTO club shipments together to avoid some of the shipping delays we have had due to hot weather in May and June. GTO members will receive two shipments per year in March and November.

The GTO white wine releases for March are the 2013 Cuvée Diana Chardonnay and the premiere release of Chardonnay from our estate vineyard, Fe Ciega. The red wine releases in this shipment include our first Grenache in eight years, produced from Camp 4 Vineyard in Santa Ynez; the 2012 Syrah, Alisos Vineyard; and the 2008 Syrah, Alisos Vineyard from our Library. A very limited amount of this library wine is available for purchase on a first come, first served basis.

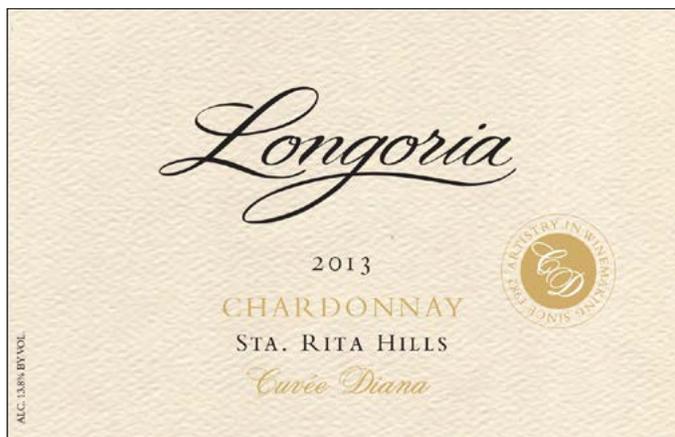
As always, Diana and I, and our winery staff thank you for your continued patronage, and we hope your travels to our wine country include visiting us in Los Olivos or our new winery and tasting room facility in Lompoc.

Cheers,

— Rick Longoria, Winemaker

These are the new releases for March 2015. The wines included in your shipment vary according to your Wine Club selection. The cost for each shipment includes the price of the wine, less your Wine Club discount, plus packaging, shipping and appropriate sales tax, when applicable.

RICK'S WINEMAKER NOTES



2013 CHARDONNAY

Sta. Rita Hills - **Cuvée Diana**

OUR FINEST BLEND OF CHARDONNAY is named after my wife and winery partner, Diana. Using my 30 years of experience of working with Sta. Rita Hills Chardonnay grapes, I created a blend that epitomizes the best of this world-class wine region.

The harvest of 2013 began earlier than normal due to warm weather in late August. The grapes from the three component vineyards were harvested from September 3rd through September 9th, 2013. The average sugar content was 22.9 Brix with excellent levels of acidity.

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to French oak barrels for fermentation. The three wines aged *sur lie* for ten months before being blended and prepared for bottling. Only 14% of the wine aged in new French oak barrels in an effort to let the varietal character take center stage without the intrusion of new oak flavors and aromas.

The wine displays a medium gold color with aromas of apples, pears, cinnamon and nutmeg. On the palate the wine is rich and moderately viscous with flavors of apples and crème brûlée in the finish. The wine's excellent acidity provides a long, lingering finish.

This is an elegant wine with a rich texture and full flavors. It will pair well with a variety of foods, including full-flavored fish, lobster and roasted chicken.

COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: Rita's Crown (51%),
Rancho Santa Rosa (25%), Fe Ciega (24%)

PRODUCTION: 188 cases

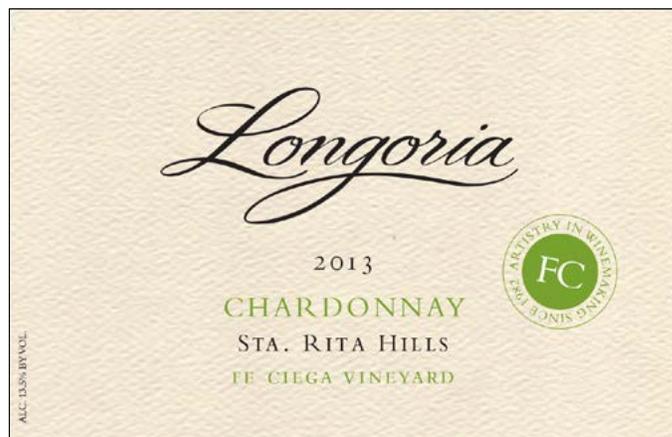
ALCOHOL BY VOLUME: 13.8%

pH: 3.32

TITRATABLE ACIDITY: 0.67 g/100 ml.

CELLARING POTENTIAL: Four to six years

BOTTLE PRICE: \$45.00



2013 CHARDONNAY

Santa Barbara County - **Fe Ciega Vineyard**

WE ARE PROUD TO PRESENT OUR FIRST BOTTLING of Chardonnay from our estate vineyard, Fe Ciega. I planted this small block of less than an acre in 2008. I chose the Mt. Eden clone because of its rarity in our area and also because I've been impressed with wines I've tasted made from this clone.

The grapes were harvested on September 9th with a sugar content of 22.9 Brix and outstanding acidity. This was the third harvest from our young vines, and the first where I felt the quality was good enough to bottle as a vineyard designated wine.

As with all of our Chardonnays, the grapes were whole-cluster pressed, settled for 24 hours, then the juice was racked to French oak barrels, of which just 18% were new. After fermenting in the barrels the wine aged *sur lie* for 10 months before bottling.

The wine has a pale straw gold color with complex aromas of tapioca, brown sugar and vanilla cream. On the palate the wine has flavors of pears and spiced apples. The wine is medium bodied with higher acidity than normally found in California Chardonnay, which gives the wine a long, crisp and complex finish. We're very pleased with the quality of Chardonnay that our estate vineyard has produced and look forward to future vintages as the vines mature.

This wine will pair well with a wide variety of food, including sea bass, lake trout and chicken dishes.

COMPOSITION: 100% Chardonnay

VINEYARD SOURCE: Fe Ciega

PRODUCTION: 66 cases

ALCOHOL BY VOLUME: 13.5%

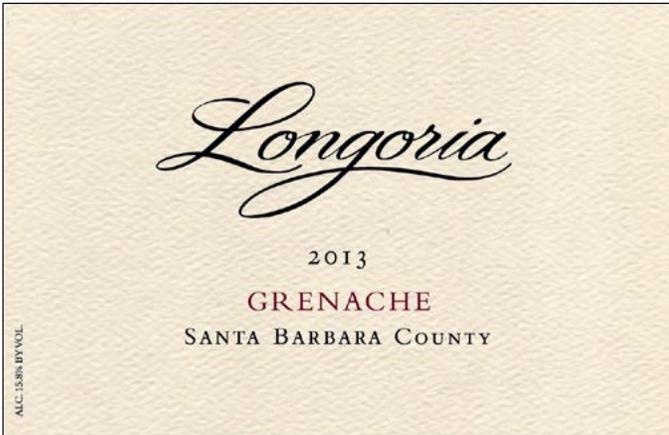
pH: 3.35

TITRATABLE ACIDITY: 0.72 g/100 ml.

CELLARING POTENTIAL: Two to four years

BOTTLE PRICE: \$50.00

RICK'S WINEMAKER NOTES, CONTINUED



2013 GRENACHE

Santa Barbara County

THIS IS OUR FIRST BOTTLING OF GRENACHE SINCE 2005. The gap in producing this varietal stems from my frustration in finding a consistent source of fruit capable of producing a wine of our high standards. Grenache is a very difficult grape to grow well in our area. However, inspired by recent successful renditions of this grape from the Santa Ynez Valley, I decided to try my hand with this grape again.

Camp 4 Vineyard is located near the town of Santa Ynez and enjoys a balanced climate of warm days and cool nights. The grapes were harvested with a sugar content of 25.0 Brix and balanced acidity.

The grapes were destemmed and crushed into a small open-top fermenter. Fermentation lasted 17 days, then the wine was pressed off, settled and racked to neutral French oak barrels. I chose not to use any new oak barrels because my experience has shown that the beautiful aromatics of Grenache can easily be overwhelmed with even a small amount of new oak influence. The wine aged in barrels for 15 months before being lightly filtered and bottled.

The wine has a moderately pale ruby color with a hint of tawny in the edges. The aromas are floral in nature with hints of cooked strawberries, vanilla and molasses. On the palate the wine is full bodied yet has delicate flavors of strawberries, vanilla and cream. The tannins are light and give the wine a silky, persistent texture.

This wine is a perfect accompaniment to summer meals including grilled sausages and peppers, smoked ham and barbecued tri-tip.

COMPOSITION: Grenache - Camp 4 Vineyard (96%),
Syrah - Clover Creek Vineyard (4%)

PRODUCTION: 56 cases

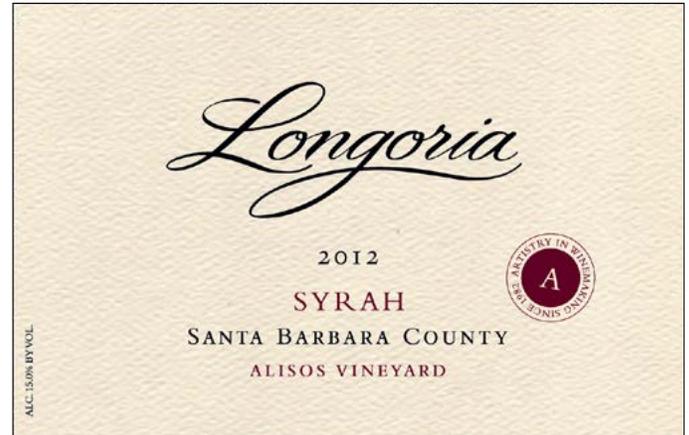
ALCOHOL BY VOLUME: 15.8%

pH: 3.61

TITRATABLE ACIDITY: 0.45 g/100 ml.

CELLARING POTENTIAL: Two to three years

BOTTLE PRICE: \$30.00



2012 SYRAH

Santa Barbara County - **Alisos Vineyard**

THE WEATHER DURING THE 2012 HARVEST was warmer than usual, which resulted in the grapes at Alisos Vineyard being harvested on October 4th with a sugar content of 24.7 Brix.

The grapes were entirely destemmed and crushed into an open-top fermenter. The must was cold soaked for three days, then inoculated with yeast. After a 17-day maceration period the wine was pressed off, settled and racked to French oak barrels. The final blend included the smallest amount of new oak I've used for Alisos Vineyard Syrah, at just 18%. The wine was fined, filtered and bottled after 27 months of barrel aging.

The wine has a very dark red purple color, typical of Alisos Vineyard Syrah.

The aromas are an intensely fragrant array of ripe black cherries, licorice, and black pepper. On the palate, the wine is medium bodied with intense flavors similar to the aromas. The tannins are moderate indicating that the wine will benefit from extended bottle aging. I recommend decanting one hour prior to serving to allow the aromatics and flavors time to open up.

This intensely flavored wine will pair well with rich meats such as beef tenderloin, braised short ribs, and pork.

COMPOSITION: 100% Syrah

VINEYARD SOURCE: Alisos

PRODUCTION: 58 cases

ALCOHOL BY VOLUME: 15.0%

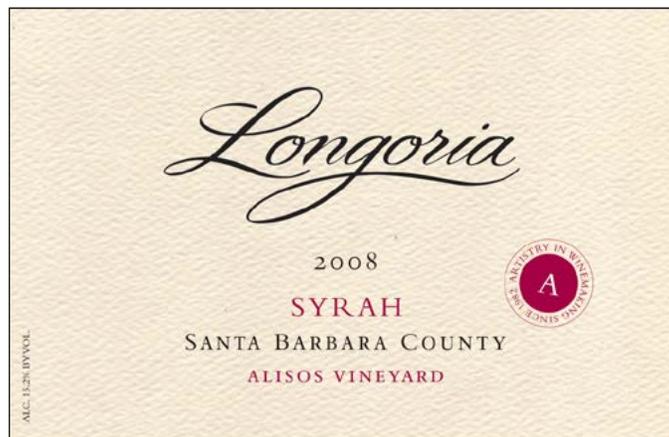
pH: 3.56

TITRATABLE ACIDITY: 0.60 g/100 ml.

CELLARING POTENTIAL: Four to seven years

BOTTLE PRICE: \$38.00

LIBRARY RELEASE



2008 SYRAH

Santa Barbara County - **Alisos Vineyard**

WE ARE ALWAYS DELIGHTED TO SHARE OLDER VINTAGES of our most age-worthy wines such as this impressive 2008 Syrah from Alisos Vineyard.

At the time of its release in 2011, I wrote that I expected the cellaring potential to be somewhere between seven to ten years after release. Now, four years later, we are slightly over the halfway point of my earliest prediction, and I feel that my estimation was accurate.

The wine's color is showing the slightest hint of browning in the edges. The aromatics are still vibrant and are showing a more integrated quality, as are the flavors. The strong tannins have softened slightly but indicate that the wine still will benefit from continued cellaring of four to six years from now.

Pair this wine with beef bourguignon, braised short ribs and other flavorful meats.

COMPOSITION: 100% Syrah

VINEYARD SOURCE: Alisos

ORIGINAL PRODUCTION: 90 cases

ALCOHOL BY VOLUME: 15.2%

pH: 3.66

TITRATABLE ACIDITY: 0.58 g/100 ml.

CELLARING POTENTIAL: Four to six years

BOTTLE PRICE: \$50.00

UPCOMING EVENTS

SPRING FEST

Saturday, March 21, 2015, Noon to 3 p.m.

Longoria Winery & Tasting Room

415 E. Chestnut Avenue

Lompoc, CA 93436

Join us as we celebrate the return of spring! We'll have live Bluegrass music by Southside Bluegrass Band, Valle Fresh will be selling a delicious assortment of tacos and Dreamland Horticulture will be selling their beautiful succulent plantings.

<http://longoriawine.com/events.php>

SANTA BARBARA VINTNERS SPRING WEEKEND

Thursday, April 23rd, to Sunday, April 26th, 2015

Various locations in Santa Barbara County

The 2015 Vintners Festival Grand Tasting will be held at Riverview Park in Buellton, California, on Saturday, April 25th. More than 100 member wineries will be pouring their wines, complemented by local food, music, and art. For tickets and more information:

<http://www.sbvintnersweekend.com/>

ANNUAL WINEMAKER DINNER AT THE BALLARD INN

Saturday, April 25th, 2015

6:30 p.m.

The Ballard Inn

2436 Baseline Avenue

Ballard, CA 93463 (near Solvang)

Chef Budi Kazali will be preparing a delicious five-course dinner, expertly paired with Longoria wines. For more information and reservations please contact The Ballard Inn at 805-688-7770 or 800-638-2466. Reservations are limited and sell out well in advance, so please make your reservation early!

<http://www.ballardinn.com>

LONGORIA OPEN HOUSE

Sunday, April 26th, 2015

Noon to 3 pm

Longoria Winery & Tasting Room

415 E. Chestnut Avenue

Lompoc, CA 93436

Please join us at our Winery & Tasting Room during the Vintners Festival weekend for a Sunday Open House, featuring music by Moonlight Trio. We're also planning a vintage car show and delicious barbecue to accompany our wines. More details coming soon!

<http://longoriawine.com/events.php>

TAPAS GRAND WINE TASTING

Sunday, April 26th, 2015

Golden Gate Club at The Presidio

San Francisco, CA

Come taste our Spanish varietals at the Tempranillo Advocates, Producers and Amigos Society's annual celebration of domestically produced Tempranillos and other Iberian varietal wines. This year's event includes a Tempranillo Shootout (details coming soon) for those with Early Admission tickets! For tickets and more information: *<http://www.eventbrite.com/e/tapas-grand-wine-tasting-2015-tickets-15194181205>*.

Use the discount code "longoria" to get a \$10 discount on Grand Tasting tickets!

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2013 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2013 Chardonnay, Fe Ciega Vineyard	\$50.00	\$42.50	\$40.00
2013 Grenache, Santa Barbara County	\$30.00	\$25.50	\$24.00
2012 Syrah, Alisos Vineyard	\$38.00	\$32.30	\$30.40

LIBRARY RELEASE IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2008 Syrah, Alisos Vineyard	\$50.00	\$42.50	\$40.00

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2012 Chardonnay, Cuvée Diana	\$40.00	\$34.00	\$32.00
2012 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2013 Chardonnay, Sta. Rita Hills	\$30.00	\$25.50	\$24.00
2011 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2012 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2012 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2012 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2012 Pinot Noir, Fe Ciega Vineyard, Block M	\$55.00	\$46.75	\$44.00
2013 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2013 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2011 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2012 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2011 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2011 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2012 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2011 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2012 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2010 Hoo Doo Red, Santa Barbara County	\$18.00	\$15.30	\$14.40
2012 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40

2015 SCHEDULE OF RELEASES

WINE CLUB

April: 2014 Albariño, Clover Creek Vineyard	October: 2013 Pinot Noir, Fe Ciega Vineyard
2014 Pinot Grigio, Santa Barbara County	2013 Blues Cuvée, Santa Barbara County
2013 Pinot Noir, Bien Nacido Vineyard	2013 Tempranillo, Santa Ynez Valley
2013 Syrah, Clover Creek Vineyard <i>(Reds-Only Club Release)</i>	

GRAND TASTEVIN ORDER

You must also be a member of the Wine Club to receive these wines

November: 2013 Chardonnay, Rita's Crown Vineyard	2013 Evidence, Santa Barbara County
2013 Pinot Noir, La Encantada Vineyard	2007 Pinot Noir, Fe Ciega Vineyard (Library Wine)
2013 Cabernet Franc, Santa Barbara County	2009 Evidence, Santa Barbara County (Library Wine)