

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 6

A NOTE FROM RICK



WE ARE PLEASED TO SEND OUR FIRST OF TWO GTO wine club shipments for this year.

The new white wine releases for March are the 2014 Cuvée Diana Chardonnay and another limited bottling of Chardonnay from our Estate Vineyard, Fe Ciega, also from the 2014 harvest. The new red wine releases include the 2014 Pinot Noir from the famed Sanford & Benedict Vineyard, the 2014 Grenache, sourced from Camp 4 Vineyard in Santa Ynez, and from our Library, the 2009 Syrah from Alisos Vineyard. A very limited number of bottles of this library wine will be available for purchase on a first come, first served basis.

As always, Diana and I, and our staff, send our thanks for your continued patronage, and we hope you'll be able to visit us in Los Olivos or Lompoc during your next visit to our wine country.

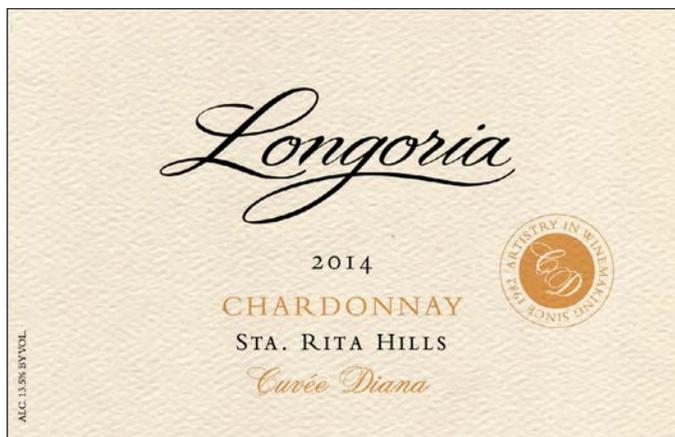
Cheers,

A handwritten signature in black ink that reads "Rick Longoria". The signature is fluid and cursive, with a long, sweeping underline.

— Rick Longoria, Winemaker

These are the GTO releases for March 2016. 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



2014 CHARDONNAY

Sta. Rita Hills - **Cuvée Diana**

I'VE NAMED OUR FINEST BLEND OF CHARDONNAY AFTER my wife and winery partner, Diana. Drawing on my 30 years of experience with Sta. Rita Hills Chardonnay, I blend each vintage to epitomize this world-class wine region's highest quality Chardonnay.

After one of the warmest growing seasons on record, the harvest at Rita's Crown Vineyard occurred on August 8, making this the earliest harvest in my career. The remaining grapes were brought in during the last week of August. The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to French oak barrels for fermentation. The wines produced from each of the four vineyards aged separately for ten months before being blended and bottled. Just 20% of the wine for this blend was aged in new barrels, and 20% underwent malo-lactic fermentation.

The wine has a pale gold color, with tantalizing aromas of spiced pears, buttered toast and crème brûlée. On the palate the wine is medium bodied with lean flavors of green apple crisp, crème anglaise and a hint of sea salt. The wine's high acidity provides a long, lingering and refreshing finish.

This elegant, richly textured wine will pair well with a variety of foods. I suggest trying it with grilled fish with a lemon and breadcrumb crust, lobster with clarified butter and roasted chicken with herbs.

COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: Fe Ciega (39%), Rita's Crown (28%), Kessler-Haak (20%), Zotovich (13%),

PRODUCTION: 209 cases

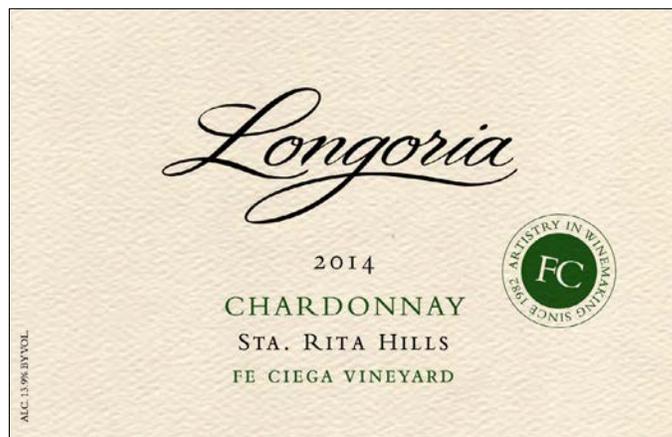
ALCOHOL BY VOLUME: 13.5%

pH: 3.32

TITRATABLE ACIDITY: 0.69 g/100 ml.

CELLARING POTENTIAL: Three to five years

BOTTLE PRICE: \$45.00



2014 CHARDONNAY

Sta. Rita Hills - **Fe Ciega Vineyard**

IN 2008, I CHOSE TO PLANT A SMALL AMOUNT OF THE RARE Mt. Eden clone of Chardonnay at Fe Ciega Vineyard because of the impressive wines I've tasted from this clone. This is my second Chardonnay release from this small planting of less than one acre.

The growing season of 2014 was one of the warmest on record in our area. As a result, we harvested the grapes on August 23rd, seventeen days earlier than in 2013. The grapes had a sugar content of 23.3 Brix and outstanding acidity.

The grapes were whole-cluster pressed and the juice settled for 24 hours before being transferred to French oak barrels for fermentation and aging. After 10 months I selected the barrels for this specific blend. Just 26% of the blend aged in new French oak barrels. I generally attempt to inhibit our Chardonnay from undergoing malo-lactic fermentation, but the Fe Ciega lot had a mind of its own and 74% of this blend underwent this secondary fermentation.

The wine has a medium greenish gold color, with fragrant aromas of mushrooms sautéed in butter with a hint of pears in the background. On the palate the wine is medium bodied with earthy flavors in the mid-palate and spices in the finish. The wine's high acidity provides a long lingering finish.

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

COMPOSITION: 100% Chardonnay

VINEYARD SOURCE: Fe Ciega

PRODUCTION: 43 cases

ALCOHOL BY VOLUME: 13.9%

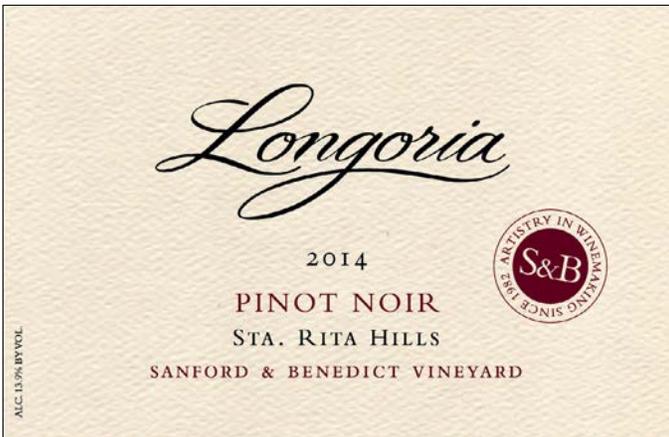
pH: 3.49

TITRATABLE ACIDITY: 0.61 g/100 ml.

CELLARING POTENTIAL: Two to four years

BOTTLE PRICE: \$50.00

RICK'S WINEMAKER NOTES, CONTINUED



2014 PINOT NOIR

Sta. Rita Hills - **Sanford & Benedict Vineyard**

I'VE HAD THE PRIVILEGE MANY TIMES OVER THE LAST 20 years to work with grapes from the famed Sanford & Benedict Vineyard. The exceptional wines I have been able to produce from this vineyard continue to inspire me.

In 2014, I sourced from a block planted to the Dijon 777 clone. Due to the abnormally warm temperatures in the summer of 2014, the grapes were harvested on August 26th, nearly 2 weeks earlier than in 2013.

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for 4 days the must was inoculated with yeast to start the fermentation. After a 9-day fermentation the wine was pressed off, settled in a tank, then transferred to French oak barrels for aging. Only 39% of the wine aged in new French oak. After 15 months of aging, the wine was not fined but was lightly filtered before being bottled in February 2016.

The wine has a medium dark ruby color. The aromas are a complex mix of black cherries and cranberries with a hint of cedar in the background. On the palate this Pinot Noir is medium bodied with flavors similar to the aromas. The wine has great extract and persistence; combined with the high acidity, this bodes well for extended bottle aging. I recommend decanting this wine for an hour before serving to allow the wine to open up.

Enjoy this powerful Pinot Noir with fine cuts of beef, spring lamb and duck with a dark cherry sauce.

COMPOSITION: 100% Pinot Noir

PRODUCTION: 66 cases

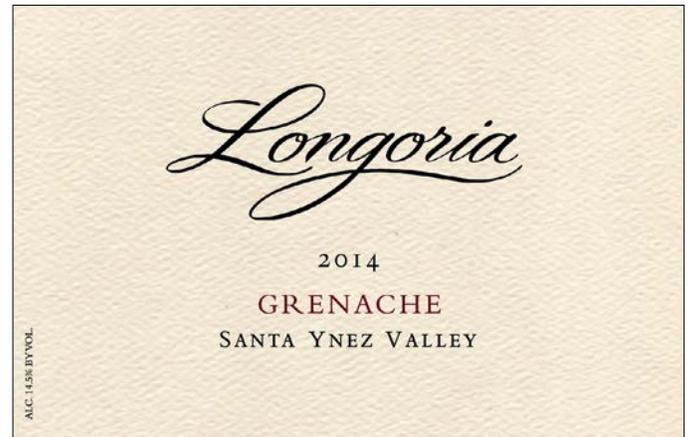
ALCOHOL BY VOLUME: 13.9%

pH: 3.59

TITRATABLE ACIDITY: 0.63 g/100 ml.

CELLARING POTENTIAL: Five to eight years

BOTTLE PRICE: \$50.00



2014 GRENACHE

Santa Ynez Valley

FROM A WINEMAKING PERSPECTIVE, I'VE HAD AN on-and-off attraction to locally grown Grenache. It is a very difficult grape to farm well, and I've struggled to find a consistent source of fruit capable of producing a wine to our high standards. Having been pleased with the results of our 2013 Grenache, I again sourced the Grenache Noir clone from Camp 4 Vineyard.

Camp 4 Vineyard is located northeast of Santa Ynez and enjoys a balanced climate of warm days and cool nights. The Grenache grapes were harvested on October 3rd, with a sugar content of 24.8 Brix.

The grapes were 100% destemmed and crushed into a small open-top fermenter. Fermentation lasted for 13 days, after which the wine was pressed off, settled and racked to neutral French oak puncheons. I chose not to use any new oak barrels because, from my experience, the beautiful aromatics of Grenache can easily be overwhelmed with even a small percentage of new oak. The wine aged for 15 months before being lightly filtered and bottled.

The wine has a medium garnet color. The aromas are of dried cherries and cranberries with hints of green tea in the background. On the palate the wine is soft, with rich flavors of dried berries and a hint of maple syrup in the finish.

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 (90%),

Syrah - Alisos Vineyard (10%)

PRODUCTION: 54 cases

ALCOHOL BY VOLUME: 14.5%

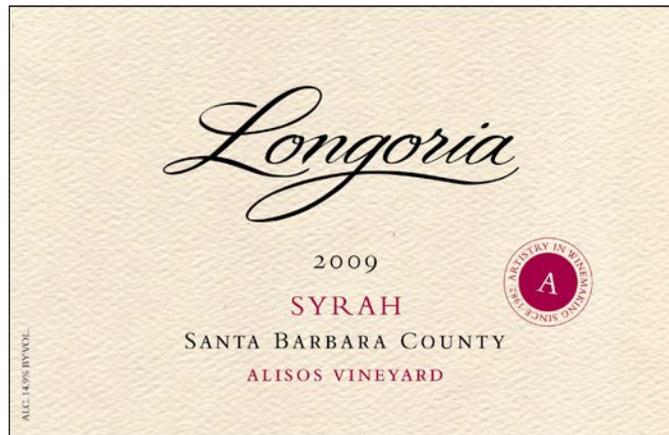
pH: 3.81

TITRATABLE ACIDITY: 0.47 g/100 ml.

CELLARING POTENTIAL: Two to three years

BOTTLE PRICE: \$30.00

LIBRARY RELEASE



2009 SYRAH

Santa Barbara County - **Alisos Vineyard**

It is always such a pleasure to revisit and share our most age-worthy wines like our Syrah from Alisos Vineyard.

When we released this bottling in 2012, I estimated the cellaring potential to be five to seven years from that point. Tasting it now, four years later, I feel my estimate was pretty accurate.

The wine still has a dark ruby color with no detectable change in hue and deep aromas of black licorice and molasses with a hint of orange peel. On the palate it is rich with silky tannins, followed by flavors of toffee and ripe berries. This vintage has excellent acidity that provides a long, persistent finish.

Due to a minimalist approach to our winemaking, this wine has deposited some tartrates and sediment on the cork. After pulling the cork, I recommend removing any sediment in the bottle opening and also decanting the wine for 45-60 minutes before serving.

Pair with savory meats such as braised short ribs or lamb and pork dishes.

COMPOSITION: 100% Syrah

VINEYARD SOURCE: Alisos

ORIGINAL PRODUCTION: 84 cases

ALCOHOL BY VOLUME: 14.9%

pH: 3.61

TITRATABLE ACIDITY: 0.64 g/100 ml.

CELLARING POTENTIAL: An additional four to five years

BOTTLE PRICE: \$50.00

UPCOMING EVENTS

WINE LA PRESENTS TAPAS

Thursday, March 24th, 2016

6 p.m. (VIP admission) or 7 p.m. (general admission)

La Brea Bakery and Cafe

Los Angeles, CA

Join us in L.A. for a tasting of Spanish varietals from Longoria and other TAPAS member wineries. La Brea Bakery & Cafe will be preparing an array of tempting appetizers to accompany the wide variety of wines available. Use promotional discount LONGORIA10 for a special discount when purchasing tickets:

<http://www.winela.com/tapas>

SANTA BARBARA VINTNERS SPRING WEEKEND

Thursday, April 21st, to Sunday, April 24th, 2016

Various locations in Santa Barbara County

It will be weekend full of wine, food and fun here in Santa Barbara County! Many events are planned, including the annual Vintners Festival, which will be held at River View Park in Buellton on Saturday, April 23rd. 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/>

OPEN HOUSE & WINE CLUB RELEASE PARTY

Saturday, April 23rd, 2016, Noon to 3 p.m.

Longoria Winery & Tasting Room

415 E. Chestnut Avenue, Lompoc, CA 93436

Join us at our winery tasting room for an afternoon of wine, music and food. Ian Franklin's band Intimate Frequency will be providing the music, Cecco will be selling wood-fired pizza from their mobile pizza oven, and we will be pouring some of our newest releases, including the wines from the April Wine Club shipment, for tasting. Come toast the spring with us!

For more about Ian Franklin and Intimate Frequency: ***<http://ianfranklinmusic.com/about/>***

ANNUAL WINEMAKER DINNER AT THE BALLARD INN

Saturday, April 23rd, 2016, 6:30 p.m.

The Ballard Inn, 2436 Baseline Avenue

Ballard, CA 93463 (near Solvang)

At this highly anticipated annual dinner, Ballard Inn Chef Budi Kazali will be preparing a delicious five-course meal, 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/events.htm>

CELEBRATION OF HARVEST WEEKEND

Friday, October 7th, to Monday, October 10th, 2016

Various locations in Santa Barbara County

Save the date for this annual celebration of the Santa Barbara County grape harvest! More details coming soon:

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

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2014 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2014 Chardonnay, Fe Ciega Vineyard	\$50.00	\$42.50	\$40.00
2014 Grenache, Santa Barbara County	\$30.00	\$25.50	\$24.00
2014 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
LIBRARY RELEASE IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2009 Syrah, Alisos Vineyard	\$50.00	\$42.50	\$40.00
CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2012 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2013 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2013 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2013 Chardonnay, Fe Ciega Vineyard	\$50.00	\$42.50	\$40.00
2014 Chardonnay, Sta. Rita Hills	\$30.00	\$25.50	\$24.00
2012 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2013 Pinot Noir, Bien Nacido Vineyard	\$50.00	\$42.50	\$40.00
2013 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2013 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2013 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2014 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2013 Grenache, Santa Barbara County	\$30.00	\$25.50	\$24.00
2012 Syrah, Alisos Vineyard	\$38.00	\$32.30	\$30.40
2013 Syrah, Clover Creek Vineyard	\$30.00	\$25.50	\$24.00
2014 Syrah, Clover Creek Vineyard	\$30.00	\$25.50	\$24.00
2012 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2013 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2013 Cabernet Franc, Santa Barbara County	\$48.00	\$40.80	\$38.40
2012 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2013 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2012 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2013 Evidence, Bordeaux-Style Blend	\$45.00	\$38.25	\$36.00
2011 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

2016 SCHEDULE OF RELEASES

WINE CLUB

April: 2015 Albariño, Clover Creek Vineyard
 2015 Pinot Grigio, Santa Barbara County
 2014 Pinot Noir, Bien Nacido Vineyard
 2014 Pinot Noir, La Encantada Vineyard
(Reds-Only Club Release)

October: 2014 Pinot Noir, Fe Ciega Vineyard
 2014 Blues Cuvée, Santa Barbara County
 2014 Tempranillo, Santa Ynez Valley

GRAND TASTEVIN ORDER

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

November: 2014 Chardonnay, Rita's Crown Vineyard
 2014 Cabernet Franc, Santa Barbara County
 2014 Evidence, Santa Barbara County

2008 Pinot Noir, Fe Ciega Vineyard (Library Wine)
 2010 Evidence, Santa Barbara County (Library Wine)