

Longoria

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

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A NOTE FROM RICK

THIS SECOND GTO SHIPMENT OF THE YEAR FEATURES the 2010 Chardonnay Cuvée Diana and 2010 Pinot Noir, Rancho Santa Rosa Vineyard or just the Pinot Noir if you have opted to receive only red wines.

As many of you have read, critics raved about the Pinot Noirs and Chardonnays from the 2009 vintage. While we are extremely pleased with all of our 2009 wines, I believe that the wines from the 2010 vintage are equally as good.

For those of you who have already tasted our 2010 Lovely Rita Pinot Noir, released earlier this year, you may have reason to agree with me.

Both of these wines were produced in extremely small quantities, so GTO members may want to take advantage of the exclusive priority ordering during the month of May, before the wines are released to regular Club Members and the general public.

Ordering within 30 days also entitles you to an extra 5% discount on these wines!

As we've mentioned before, we are celebrating 30 years of Longoria Wines this year. We hope you will be able to join us at our Wine Club celebration scheduled for Saturday, May 19th, at our winery in Lompoc.

May you enjoy the spring weather and have an occasion to share a bottle of our wine with family and friends.

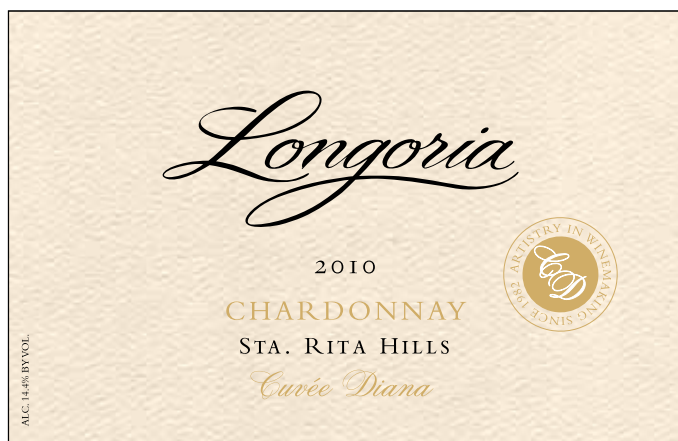
Cheers,

— Rick Longoria, Winemaker

Handwritten signature of Rick Longoria.

These are the new releases for May 2012. 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, packaging, shipping and appropriate sales tax, when applicable. The Wine Club discount is 15%, 20%, or 25% depending on which Club you are in.

RICK'S WINEMAKER NOTES



2010 CHARDONNAY

Sta. Rita Hills - **Cuvée Diana**

AFTER SKIPPING THE 2009 VINTAGE of Chardonnay due to quality issues, we are very pleased and excited to release the newest vintage of Cuvée Diana Chardonnay.

The grapes were harvested on October 2nd, with the Rancho Santa Rosa grapes measuring higher in sugar content than the Zotovich Vineyard grapes. They were whole cluster pressed and the juice settled for a day before being transferred to French oak barrels for fermentation. The wines aged separately until July 2011, when they were blended and put back in barrels to age for another six months. The new oak component was approximately 30%. About 30% of the wine completed the malo-lactic fermentation.

Because this vintage had such brilliant natural clarity, I decided not to filter the wine.

The wine has a pale gold color with aromas of pears, hazelnuts and custard. On the palate, the wine has similar flavors as the aromas. The wine is medium bodied with a rich texture and excellent acidity, contributing to a long, crisp finish with a hint of toasty oak flavors.

This wine will pair well with seafood and meats such as quail, veal and pork.

COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: Rancho Santa Rosa Vineyard (72%)
Zotovich Vineyard (28%)

PRODUCTION: 133 cases

ALCOHOL BY VOLUME: 14.4%

pH: 3.25

TITRATABLE ACIDITY: 0.72 g/100 ml.

CELLARING POTENTIAL: Three to five years

BOTTLE PRICE: \$36.00



2010 PINOT NOIR

Sta. Rita Hills - **Rancho Santa Rosa Vineyard**

IN 2010, I SOURCED GRAPES for the first time from a small block planted to the Pommard clone. During the last week of September when the grapes were just about at peak maturity, a heat spell developed and the sugar content of the grapes shot up quickly. The grapes were harvested on October 1st, at a riper level of sugar than I normally seek for Pinot Noir. Fortunately the grapes retained excellent acid levels to balance the higher sugar content.

We followed our usual protocol of crushing 100% destemmed grapes into an open top fermenter. After a two day cold soak period the must was inoculated. The wine was pressed off after a ten day fermentation, settled in a tank, then transferred to French oak barrels, of which 35% were new. The wine was fined and filtered prior to being bottled on September 1st, 2011.

The wine has a brilliant, dark ruby color. The aromas are a heady mixture of rose petals, violets and ripe berries. On the palate, the wine is full bodied and richly textured with dense flavors of ripe berries and nuances of spices. The finish is long and satisfying with hints of oak vanillin. The excellent acidity enables the wine to be very well balanced despite its ample richness.

Serve this wine with hearty foods such as roast pork, osso bucco and prime rib.

COMPOSITION: 100% Pinot Noir

PRODUCTION: 97 cases

ALCOHOL BY VOLUME: 15.6%

pH: 3.63

TITRATABLE ACIDITY: 0.56 g/100 ml.

CELLARING POTENTIAL: Two to three years

BOTTLE PRICE: \$45.00

SAVE THE DATE

SATURDAY, JULY 14TH

Members Only Event

WE ARE WE ARE STILL IN THE PLANNING STAGES for this event so watch for more information soon!

RECENT REVIEWS

95 POINTS



2009 FE CIEGA VINEYARD PINOT NOIR (STA. RITA HILLS)
*"A top-rank Pinot Noir, dry, silky and elegant, with moderate alcohol despite great richness. The flavors of cherries, cola, plums and herbs are simply delicious, while the structure displays great integrity of acids and tannins. A bit tight now in youth, it should unfold over the next eight years. If you pop the cork now, give it a few hours of airing." **Cellar Selection.** — Steve Heimoff*

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 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.

UPCOMING EVENTS

WINEMAKER DINNER

Friday, May 11th, Bouchon Restaurant

9 West Victoria Street, Santa Barbara, CA 93101

Chef Greg Murphy and Rick have planned a special menu in celebration of 30 years of Longoria Wines. Each course is exquisitely paired with current vintages as well as two Library Wines, a 1996 Pinot Noir and 1996 Merlot. For information and reservations please contact Bouchon: 805-730-1160 or visit their website: <http://www.bouchonsantabarbara.com/homepage.php>

WINE CLUB ONLY 30TH ANNIVERSARY PARTY

Saturday, May 19th, Longoria Winery

1700 Industrial Way, Unit A, Lompoc, CA 93436

Noon to 4pm, Music and food from 12:30 to 3:30pm

Join us for a special party, only for Wine Club Members, to celebrate 30 years of Longoria Wines. Four local chefs will present small plates to match our wines. Library wines will be available for tasting and for a special price of \$30 per bottle. Rob Rio and his band will be performing Boogie-Woogie Blues. For more information go to: <http://www.robrio.com>

You must RSVP to attend at info@longoriawine.com or call us at 866-759-4637. **BOTH THE WINERY AND TASTING ROOM WILL BE CLOSED TO THE PUBLIC ON THIS DAY.**

WINEMAKER DINNER

Friday, May 25th

Delius Restaurant

2951 Cherry Avenue, Signal Hill, CA 90755

Join Rick & Diana for a spring feast specially created by Delius Restaurant to pair with Longoria Wines. Five courses paired perfectly with current vintages as well as a 2005 Syrah from Alisos Vineyard. Please contact the restaurant for information and reservations: 562-426-0694 or visit their website: <http://deliusrestaurant.com/about.html>

RED, WHITE & BLUES

Saturday, June 30th

Buttonwood Farm Winery

1500 Alamo Pintado Rd., Solvang, CA 93463

Once again we have teamed up with Buttonwood Winery in a celebration of the Blues at the Buttonwood Pond. Both Longoria and Buttonwood wines will be available. Bring a blanket, picnic, low chair or blanket and eat, drink and dance to some great Blues music by Michael John and The Bottom Line. Tickets are \$35 each, \$30 for Wine Club Members, up to 4 per member. Please contact Buttonwood for tickets and more information at:

www.buttonwoodwinery.com/events or phone: 805-688-3032

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Chardonnay, Cuvée Diana	\$36.00	\$30.60	\$28.80
2010 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2011 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2010 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2009 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2010 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2009 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2009 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
2009 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2009 Evidence, Bordeaux Style Blend	\$38.00	\$32.30	\$30.40
2008 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2009 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2009 Syrah, <i>Vino Dulce</i> , Port Style Wine (375 mL)	\$22.00	\$18.70	\$17.60



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throughout the year! See the latest videos and photos of what's happening in the winery and vineyard. Read articles written about us and our wines.

Go to: www.facebook.com/LongoriaWines



2012 SCHEDULE OF RELEASES

WINE CLUB

- June:** 2011 Albariño, Clover Creek Vineyard
2010 Syrah, Clover Creek Vineyard
- October:** 2010 Blues Cuvée
2010 Pinot Noir, Fe Ciega Vineyard

GRAND TASTE VIN ORDER

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

- November:** 2010 Tempranillo, Clover Creek Vineyard
2010 Evidence
2006 Evidence (Library Wine)

Order online today at www.longoriawine.com, email info@longoriawine.com, fax **805-688-2676**, or phone **866-RLWINES** to purchase Longoria wines.

