

Longoria

GRAND TASTE VIN ORDER

May 2013

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2011 Albariño Reserva
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Available to GTO members first!

A NOTE FROM RICK

FOR THIS SECOND GTO SHIPMENT OF THE YEAR, we have four very limited production wines that I am personally very excited to release.

We start with a pair of Chardonnays, consisting of Cuvée Diana and our first release from Rita's Crown Vineyard, which neighbors Fe Ciega to the east. Also included is a pair of Pinot Noirs, both never before produced. One is from another neighboring vineyard across the valley to the south, the renowned La Encantada Vineyard. The other is our first release from the newest block at Fe Ciega, planted in 2008 with the Mt. Eden clone. I designated it as Block M. With the exception of the Cuvée Diana, fewer than 60 cases of each of these wines were produced.

As GTO members you get first priority in 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.

With the exception of Cuvée Diana, these wines will probably not be available for tasting, although we may have some open during our GTO event in August.

We hope you are able to join us August 2nd for our Wine Club Only Event and on August 3rd for an event exclusively for our Grand Tastevin Order Members.

Cheers,



— Rick Longoria, Winemaker



SAVE THE DATES

WINE CLUB ONLY EVENT

SATURDAY, AUGUST 3RD, 2013

NOON TO 3 P.M.

LONGORIA WINERY IN LOMPOC

GRAND TASTE VIN MEMBERS ONLY EVENT

SUNDAY, AUGUST 4TH, 2013

NOON TO 3 P.M.

LONGORIA WINERY IN LOMPOC

RICK'S WINEMAKER NOTES

These are the four new GTO releases for May 2013.



2011 CHARDONNAY

Sta. Rita Hills - **Cuvée Diana**

IT'S ALWAYS A PLEASURE to release our top blend of Chardonnay named after my wife, Diana. After months of tasting trial blends, I chose one that exemplified all the elements that go into a world class Chardonnay: fragrant varietally correct aromas, rich dense texture and flavors, seamless integrated oak flavors, and a high acidity level.

The majority of the grapes were harvested during the last week in September. Each lot was whole cluster pressed, settled for a day, and racked to small tanks to begin fermentation. After a few days the juice was transferred to French oak barrels to continue fermentation. After fermentation, the wine was stirred every two weeks for the first three months. After 13 months of barrel aging the various wines were blended and prepared for bottling, which occurred in mid-December.

The wine has a brilliant, golden straw color. The aromas are a mix of butter, custard, nutmeg and pears. On the palate, the wine has a rich texture with flavors of poached pears and crème anglaise with hints of oak vanillin. The wine's high acidity cuts into the flavor fairly quickly leaving a clean, mineral like sensation on the palate.

This is a lean, classic Burgundian-style Chardonnay that would benefit from at least six months of cellaring, although it can be enjoyed immediately.

Serve with seafood pasta, and rich seafood like lobster and scallops.

COMPOSITION: 100% Chardonnay

VINEYARD SOURCES: Rita's Crown (57%), Rancho Santa Rosa (28%), Fe Ciega (10%), Zotovich (5%)

PRODUCTION: 116 cases

ALCOHOL BY VOLUME: 13.7%

pH: 3.07

TITRATABLE ACIDITY: 0.79 g/100 ml.

CELLARING POTENTIAL: Four to seven years

BOTTLE PRICE: \$40.00



2011 CHARDONNAY

Sta. Rita Hills - **Rita's Crown Vineyard**

I'M VERY PLEASED AND EXCITED to release our first bottling of Chardonnay from Rita's Crown Vineyard. This young vineyard is planted immediately above Mt. Carmel Vineyard, from which I made outstanding Chardonnay and Pinot Noir in the 1990s and early 2000s. The grapes come from a steep 1.5 acre south facing site planted to the Dijon 96 clone. The grapes were harvested on September 15th, with a sugar level of 23.2 Brix.

The whole clusters were pressed and the juice settled for 24 hours before being transferred to French oak barrels for the fermentation. Approximately 12 days later fermentation was complete. The wine aged in French oak barrels, of which 30% were new, for one year before being bottled in December 2012.

The wine has a medium gold color. The aromas are a complex array of peaches, pears with a hint of caramel, coconut and marzipan. On the palate the wine has a very rich oily texture and expansive flavors of butter and candied grapefruit. It has light tannins and excellent acidity, which provides for a very long finish.

Despite the vines' youth, this first vintage has produced an incredibly complex wine, where the intense flavors, oak and high acidity are harmoniously intermingled. I am excited about this unique vineyard site's potential and I look forward to future vintages.

Serve with rich seafood such as lobster, trout and swordfish. It will also accompany mushroom pasta with roasted pine nuts.

COMPOSITION: 100% Chardonnay

VINEYARD SOURCE: Rita's Crown

PRODUCTION: 47 cases

ALCOHOL BY VOLUME: 13.6%

PH: 3.07

TITRATABLE ACIDITY: 0.75 g/100 ml.

CELLARING POTENTIAL: Three to five years

BOTTLE PRICE: \$55.00

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.



2011 PINOT NOIR

Sta. Rita Hills - **La Encantada Vineyard**

FOR MANY YEARS while working at our Estate Vineyard, Fe Ciega, I've admired La Encantada Vineyard. Planted by my good friend, Richard Sanford, this 100 acre vineyard is just across the valley and due south of Fe Ciega. In 2011 I readily accepted an offer to purchase fruit from this esteemed vineyard. I chose a block planted to the Dijon 777 clone.

The grapes were harvested on October 13, nearly one month later than Fe Ciega. Because La Encantada is situated on the opposing hillsides, most of the vineyard has a north facing aspect, which helps to explain why the grapes take longer to ripen. The sugar content was a moderate 23.8 Brix. They were 100% destemmed and crushed into a small open top tank. After an eleven day fermentation, the wine was pressed off, settled and racked to French oak barrels to begin aging. It was bottled in late August 2012.

The wine has a beautiful, medium dark ruby color. It has aromas that are somewhat earthy, with hints of black cherries, sage and bark. On the palate, the wine is medium bodied with a silky, savory texture, and an interesting mix of flavors of sweet beets and black cherries. The wine has an intense texture and flavor in the mid-palate. With only 25% new oak, the wine has perfect integration of oak, fruit and tannins.

Serve this wine with duck and other wild game.

COMPOSITION: 100% Pinot Noir

VINEYARD SOURCE: La Encantada

PRODUCTION: 50 cases

ALCOHOL BY VOLUME: 13.6%

pH: 3.42

TITRATABLE ACIDITY: 0.60 g/100 ml.

CELLARING POTENTIAL: Four to seven years

BOTTLE PRICE: \$50.00



2011 PINOT NOIR

Sta. Rita Hills - **Fe Ciega Vineyard, Block M**

I AM EXTREMELY EXCITED TO RELEASE THIS BOTTLING from the newest vines at our Estate Vineyard. In 2008, I planted 1.25 acres of the Mt. Eden clone of Pinot Noir on the steepest area of Fe Ciega Vineyard, known as Block M. This is the first harvest of Block M and because of the wine's exceptional and unique qualities, I chose to bottle it separately.

We harvested on September 10th with the sugar content at 24.8 Brix which was balanced with excellent acidity. The grapes were 100% destemmed and crushed into a small open top fermenter. On September 23rd fermentation was complete. After settling, the wine was racked to French oak barrels, of which 30% were new, to begin aging. After 13 months of barrel aging, the wine was racked without fining, lightly filtered and bottled in December 2012.

The wine has an intense dark ruby color. The aromas are of dried black cherries, spice and vanillin. On the palate, it has rich, velvety, somewhat closed-in flavors. The moderate tannins are inhibiting the flavors at this point, but additional cellaring will temper the tannins and allow the flavors to come forward. The acidity is well balanced with the fruit. There is a hint of toasted oak in the mid-palate and finish. This is an intense, brooding style of Pinot Noir, which will reward the collector with a rich, complex example of Pinot Noir with a few more years of cellaring.

Serve with well seasoned meats, lamb shanks and wild game such as boar and venison.

COMPOSITION: 100% Pinot Noir

VINEYARD SOURCE: Fe Ciega, Block M

PRODUCTION: 58 cases

ALCOHOL BY VOLUME: 14.5%

pH: 3.34

TITRATABLE ACIDITY: 0.68 g/100 ml.

CELLARING POTENTIAL: Four to eight years

BOTTLE PRICE: \$55.00

NEW LIMITED RELEASES

This month, these new releases are being made available to GTO Members before they become available to the regular Wine Club and the general public.



2011 ALBARIÑO RESERVA

Santa Ynez Valley - **Clover Creek Vineyard**

DURING OUR TOUR OF THE GALICIAN WINE REGIONS of Ribera Sacra and Rias Baixas in 2011, I encountered several Albariño winemakers who were experimenting with barrel fermented and aged Albariño. Inspired by the wines I tasted, I decided to produce one barrel of Albariño Reserva from the 2011 vintage.

The grapes were harvested on September 21st at an average of 22.3 Brix. Instead of pressing the whole clusters and transferring the juice to a tank for settling, the grapes for the Reserva lot were destemmed and crushed into a small bin to soak with the skins. After soaking for 17 hours the grapes were pressed off and the juice transferred to a French oak barrel for fermentation which lasted 12 days. The wine aged in a French oak barrel for nine months before being bottled in August 2012.

The wine has a light golden straw color. The aromas are an intriguing blend of jasmine blossoms, corn bread and custard. On the palate, the wine has a combination of custard and caramel flavors with grapefruit on the finish. A subtle lingering finish of cinnamon and caramel has developed in the six months since being bottled.

Serve this wine well chilled with poached cod, mussels, scallops and poultry dishes.

COMPOSITION: 100% Albariño

VINEYARD SOURCE: Clover Creek

PRODUCTION: 31 cases

ALCOHOL BY VOLUME: 13.2%

PH: 3.24

TITRATABLE ACIDITY: 0.72 g/100 ml.

CELLARING POTENTIAL: One to two years

BOTTLE PRICE: \$28.00



2012 GRÜNER VELTLINER

Santa Ynez Valley

AS A WINEMAKER it's always been difficult for me to say no when offered a chance to work with an interesting new grape varietal. Such was the case when in early August 2012, I was offered the opportunity to work with a small batch of Grüner Veltliner grapes.

The grapes were grown a few miles north of Los Olivos at Evergreen Vineyard. To my knowledge this may be one of only two plantings of this varietal in Santa Barbara County. The best known examples of this grape come from Austria, with lesser known examples coming from Slovakia and the Czech Republic.

The grapes were harvested on September 4th, with a sugar content of 20.0 Brix. They were whole clustered pressed and the juice settled for 48 hours before being transferred to a stainless steel drum for fermentation. After fermentation, the drum was topped off and aged until the wine was bottled in January.

The wine has a pale straw color with a hint of gold. It has fragrant aromas of peach and pear and, after some airing, tropical fruit aromas with a hint of nuttiness. On the palate, the wine is light bodied, but with a surprisingly rich texture and flavors of pears and an interesting chalky, mineral character.

Serve this wine with fish, chicken, and green salads.

Only one barrel of this wine was made, making this one of the most limited wines we've produced.

COMPOSITION: 100% Grüner Veltliner

VINEYARD SOURCE: Evergreen

PRODUCTION: 22 cases

ALCOHOL BY VOLUME: 12.0%

PH: 3.33

TITRATABLE ACIDITY: 0.59 g/100 ml.

CELLARING POTENTIAL: One to two years

BOTTLE PRICE: \$23.00

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2011 Chardonnay, Cuvée Diana	\$40.00	\$34.00	\$32.00
2011 Chardonnay, Rita's Crown Vineyard	\$55.00	\$46.75	\$44.00
2011 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2011 Pinot Noir, Fe Ciega Vineyard, Block M	\$55.00	\$46.75	\$44.00

NEW RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2011 Albariño Reserva, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40
2012 Grüner Veltliner, Santa Ynez Valley	\$23.00	\$19.55	\$18.40

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2012 Albariño, Clover Creek Vineyard	\$23.00	\$19.55	\$18.40
2012 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2011 Chardonnay, SRH – 30th Anniversary	\$30.00	\$25.50	\$24.00
2010 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2011 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2010 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2010 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2010 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2010 Evidence, Bordeaux-Style Blend	\$40.00	\$34.00	\$32.00
Hoo Doo Red, Santa Barbara County	\$16.00	\$13.60	\$12.80
2010 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40

REMINDER

Reorder any of the wines in your shipment within 30 days and get an extra 5% discount. Since these wines are available only 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.



Become a Longoria Wines Facebook Fan and keep up with what we're doing 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

2013 SCHEDULE OF RELEASES

WINE CLUB

June: 2011 Syrah, Clover Creek Vineyard
2011 Pinot Noir, Bien Nacido Vineyard

October: 2011 Blues Cuvée
2011 Pinot Noir, Fe Ciega Vineyard

GRAND TASTE VIN ORDER

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

November: 2011 Tempranillo, Santa Ynez Valley
2011 Evidence, Santa Barbara County
2007 Evidence, Santa Barbara County (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.