

Longoria

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

N O V E M B E R 2 0 0 9



A NOTE FROM RICK

OUR FINAL GRAND TASTE VIN ORDER SHIPMENT OF THE YEAR includes two bottles of the 2007 Evidence and one bottle each of the 2007 Tempranillo and a special Library Wine, our 2002 Pinot Noir – Fe Ciega Vineyard.

The 2007 Evidence blend is very similar to the 2006 but has more body as a result of the riper grapes from which it was produced. The Tempranillo on the other hand has the same rich, soft qualities of the 2006 vintage but with a slightly more elegant balance.

Both are excellent examples of their type which will bring pleasure to your dining experiences.

We are particularly pleased to send you a bottle of the second vintage of our Estate Pinot Noir, the spectacular 2002 Fe Ciega Vineyard. When it was released it was a tightly wound, dense and opulent wine. Six additional years of bottle aging has softened the tannins and released more aromatics and flavors. It is revealing much more of the distinctive Fe Ciega terroir. I recommend enjoying this bottle before the end of the year, or into 2010. We will have a few cases available for purchase until the end of November, while supply lasts.

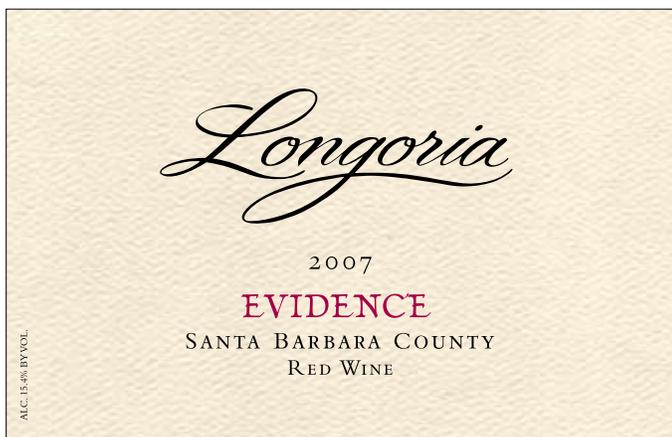
We are also pleased to announce the release of the newest vintage of our port-style wine VINO DULCE produced entirely from Syrah grapes. This is the perfect wine to serve with rich cheeses, fruit and nuts after a holiday meal or to take the chill off a winter night.

Diana and I and our staff at Longoria Wines send you our thanks for your continued patronage, and for attending our open houses and winemaker dinners this past year. Your support is always appreciated.

May all of you enjoy the blessings of the upcoming holiday season with family and friends. We look forward to seeing many of you in 2010, and of course we look forward to sharing new vintages of our wines with you.

— Rick Longoria, Winemaker

RICK'S WINEMAKER NOTES



2007 EVIDENCE

Santa Barbara County - **Red Wine**

WE ARE PLEASED TO RELEASE the latest vintage of our proprietary Bordeaux-style blend, Evidence. The 2007 harvest season was a very typical one for our area, with moderate temperatures extending the maturity of the grapes into the final week of October. All of the varietals were harvested at fairly ripe sugar levels.

The grapes were 100% destemmed and crushed into small open top fermenters. The total time on the skins was longer than our normal practice, averaging almost four weeks. Aging took place in French oak barrels, of which nearly 50% were new.

The wine has a very dark ruby color and the aromas are a mixture of ripe cherries, cedar and a hint of molasses. On the palate it has an immediate rich texture, with ripe flavors which are followed quickly with bracing acidity.

This wine benefits greatly from 30 minutes or more of airing in the glass to open up the aromas and flavors. I would recommend opening up one bottle to enjoy for the Holidays and cellaring the second bottle for at least three to five years, although it could be aged for even longer.

Serve this wine with a variety of meat dishes that are accented with berries or currants.

COMPOSITION:

Cabernet Franc – Alisos Vineyard (40%)
Cabernet Sauvignon – Estelle Vineyard (35%)
Merlot – Alisos Vineyard (19%)
Malbec – Rancho Sisquoc Vineyard (6%)

PRODUCTION: 100 cases

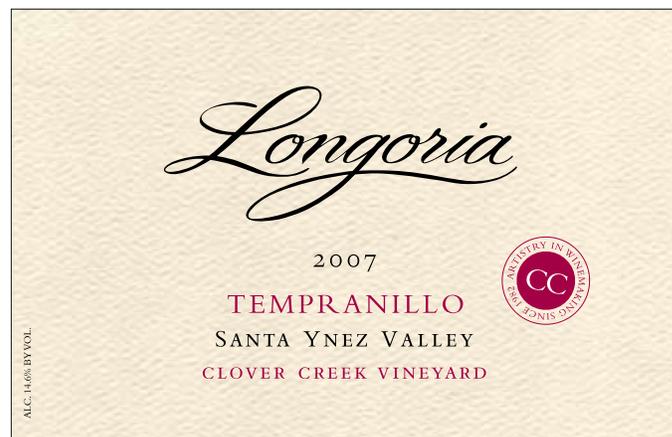
ALCOHOL BY VOLUME: 15.4%

pH: 3.58

TITRATABLE ACIDITY: 0.69 g/100 ml.

CELLARING POTENTIAL: Eight to ten years

BOTTLE PRICE: \$38.00



2007 TEMPRANILLO

Santa Ynez Valley - **Clover Creek Vineyard**

THIS IS OUR FIFTH vintage of Tempranillo grown at Clover Creek Vineyard in Santa Ynez. The long extended growing season of 2007 was ideal for the slow ripening of the Tempranillo grapes, which were harvested on October 29th at a sugar level of 25 Brix.

The grapes were 100% destemmed and 75% of the must was fermented in our Ganimedes stainless steel tank from Italy. This is a unique fermentation tank that uses the natural carbon dioxide gas pressure to pump the juice over the cap of skins. This is much gentler than physically punching down the cap in a traditional open top fermenter. Additionally, the tank's cooling jacket allows us to conduct the fermentation at a cooler temperature than the unregulated open top fermenter. These combined features result in a softer, more aromatic version of the wine. The remaining 25% of the must was fermented in the traditional open top method.

The color is the typically dark ruby color. The aromas are a mix of ripe black cherries, herbal notes and accents of sweet vanillin from the American oak. On the palate the wine is rich and soft with delicious flavors of black cherries and is perfectly balanced with a pleasant level of acidity. The tannins are softer than previous vintages, making this wine very enjoyable now.

Enjoy with veal, steaks and even a spicy Spanish style bouillabaisse.

COMPOSITION:

Tempranillo – Clover Creek Vineyard (93%)
Syrah – Alisos Vineyard (6%)
Merlot – Alisos Vineyard (1%)

PRODUCTION: 270 cases

ALCOHOL BY VOLUME: 14.6%

pH: 3.87

TITRATABLE ACIDITY: 0.54 g/100 ml.

CELLARING POTENTIAL: Three to five years

BOTTLE PRICE: \$36.00

LIBRARY RELEASE

UPCOMING EVENTS



2002 PINOT NOIR

Santa Rita Hills - **Fe Ciega Vineyard**

THE DARK COLOR of the wine has become slightly more translucent with the six years of bottle aging. The aroma reveals more of the Fe Ciega Vineyard character while still offering a complex array of herbs, vanillin and ripe berries.

The wine's tannins have smoothed out, while the flavors have become more accessible. It is still a powerful, dense Pinot Noir but the texture, tannins, and acidity have melded together to present a more harmonious and more complex wine.

COMPOSITION: Pinot Noir (100%)

VINEYARD SOURCE: Fe Ciega

PRODUCTION: 446 cases on original release, 8 cases available

ALCOHOL BY VOLUME: 14.8%

pH: 3.60

TITRATABLE ACIDITY: 0.60 g/100 ml.

CELLARING POTENTIAL: One to two more years

BOTTLE PRICE: \$75.00

NEW RELEASE

2007 SYRAH - Santa Barbara County - *Vino Dulce*

WE ARE PLEASED AND EXCITED to release the third bottling of our port-style dessert wine, we call *Vino Dulce*. We used the traditional method of stopping fermentation at the desired sugar level with the addition of 180 proof neutral spirits. The wine was then aged in French oak barrels for 22 months before being bottled.

The aromas are a blend of blackberry and boysenberry fruit with a hint of nutmeg and ginger spices in the background. On the palate it is immediately sweet and rich with berry flavors. The texture is smooth and not cloyingly sweet. The Syrah varietal character is evident in the flavors as well, which makes this wine unique amongst dessert wines from California.

Enjoy with the richest cheeses, fruit and nuts.

BOTTLE PRICE: \$22.00 (375mL bottle)

Olde Fashioned Christmas - Los Olivos

Saturday, December 5th 4 to 7 pm

Join us as we celebrate Olde Fashioned Christmas in downtown Los Olivos. The streets will be adorned with luminaries and most merchants will be open later than usual. To help get you in the holiday spirit, we will have complimentary hot spiced cider, coffee and Grandma's homemade Christmas cookies served from 4pm until closing. We will also have specially priced wine gift packages available for purchase.

Our Tasting Room Will be Closed for the Following Holidays

Thanksgiving - Thursday, November 26th, 2009

Christmas Eve - Wednesday, December 24th, 2009

Christmas Day - Thursday, December 25th, 2009

New Years Day - Thursday, January 1st, 2010

HOLIDAY GIFT PACKS

The holidays are approaching and what better gift to give than wine? Check our website at www.longoriawine.com or give us a call at 866-RLWINES to find out more about our specially priced holiday gift packs. All prices include Wine Club Member discounts.

Holiday Party Pack - \$28

One bottle each: 2008 Pinot Grigio and 2007 Hoo Doo Red

White Christmas - \$33

One bottle each: 2008 Pinot Grigio and 2008 Albariño

Spanish Holiday - \$47

One bottle each: 2008 Albariño and 2006 Tempranillo

Christmas Blues - \$45

One bottle each: 2005 Blues Cuvée and 2007 Blues Cuvée

Stars of the Santa Rita Hills - \$70

One bottle each: 2007 Chardonnay, Cuvée Diana and 2007 Pinot Noir, Fe Ciega Vineyard

2007 Pinot Noir Collection - \$140

One bottle of each of these 2007 Pinot Noirs:

Fe Ciega, Rancho Santa Rosa, Bien Nacido, and Lovely Rita

REMINDER

GTO Members will have 30 days after receiving their shipment to order any of these wines. Any remaining wine will then become available to the main Club.

GRAND TASTEVIN ORDER NOVEMBER 2009 ORDER FORM

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

This shipment contains two bottles of the 2007 Evidence, Santa Barbara County, one bottle each of the 2007 Tempranillo, Clover Creek Vineyard and 2002 Pinot Noir, Fe Ciega Vineyard. The total cost for this shipment is \$188.08, inclusive of 15% discount, packaging, shipping and sales tax when applicable.

NEW AND LIBRARY RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT	QTY	AMOUNT
2007 Evidence, Santa Barbara County	\$38.00	\$32.30	\$30.40	_____	_____
2007 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80	_____	_____
2002 Pinot Noir, Fe Ciega Vineyard (Library Wine)	\$75.00	\$63.75	\$60.00	_____	_____
2007 <i>Vino Dulce</i> , Port-Style Wine	\$22.00	\$18.70	\$17.60	_____	_____

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT	QTY	AMOUNT
2008 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20	_____	_____
2008 Albariño, Clover Creek Vineyard	\$23.00	\$19.55	\$18.40	_____	_____
2007 Chardonnay, Cuvée Diana	\$36.00	\$30.60	\$28.80	_____	_____
2008 Cuvée June, Santa Barbara County	\$22.00	\$18.70	\$17.60	_____	_____
2006 Pinot Noir, Fe Ciega Vineyard	\$54.00	\$45.90	\$43.20	_____	_____
2007 Pinot Noir, Fe Ciega Vineyard	\$54.00	\$45.90	\$43.20	_____	_____
2007 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60	_____	_____
2007 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2007 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2006 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40	_____	_____
2007 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40	_____	_____
2006 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20	_____	_____
2007 Hoo Doo Red, Santa Barbara County	\$16.00	\$13.60	\$12.80	_____	_____
2007 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40	_____	_____
2006 Evidence, Santa Barbara County	\$38.00	\$32.30	\$30.40	_____	_____
2006 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80	_____	_____

POSTERS

Blues Cuvée Litho (unsigned) \$15.00 / \$12.75 WINE CLUB

AMOUNT

___ Kuder (93/94) ___ Burrige (95/96) ___ Walsh(97/98) ___ Jaress (99/00) ___ Dysinger (01/02) ___ Seco (03/04) ___ Jones (05/06) ___ Call (07/08)

Blues Cuvée Litho (signed) \$35.00 / \$29.75 WINE CLUB

___ Kuder (93/94) ___ Burrige (95/96) ___ Walsh(97/98) ___ Jaress (99/00) ___ Dysinger (01/02) ___ Seco (03/04) ___ Jones (05/06) ___ Call (07/08)

WINE CLUB MEMBER DISCOUNT

15% ON 1-11 BOTTLES; 20% ON 12 BOTTLES OR MORE!

CREDIT CARD: VISA MASTERCARD

CARD NUMBER: _____ EXP. DATE: _____

NAME ON CARD: _____ SIGNATURE: _____

(Must be 21 years of age)

BILL TO:

NAME: _____

MAILING ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

EMAIL ADDRESS: _____

SHIP TO: (If different than above)

NAME: _____ COMPANY: _____

SHIPPING ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

DAYTIME PHONE: () _____

SUBTOTAL _____

DISCOUNT _____

CA SHIPPING & PKG _____

8.75% CA SALES TAX _____

TOTAL _____

CALIFORNIA SHIPPING RATES

2 btls \$10.00; 4 btls \$14.00

6 btls \$16.00; 12 btls \$22.00

Lithograph/Poster \$5.00

Please call for out-of-state and expedited rates

REMIT TO: LONGORIA WINES

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www.longoriawine.com