

Longoria

GRAND TASTE VIN ORDER

November 2013

A NOTE FROM RICK

THE LAST GRAND TASTE VIN ORDER CLUB SHIPMENT FOR 2013 includes two bottles of 2011 Evidence and one bottle each of 2011 Tempranillo and 2007 Evidence from our Wine Library.

The 2011 Evidence is another great example of an elegant Bordeaux grape blend that will reward the collector with additional aging. To prove our point, we included a bottle of the 2007 vintage which is still years away from reaching its peak. Only a few cases of this vintage are available for purchase. As always, GTO members have priority ordering during November before it is released to the public in December.

The 2011 Tempranillo continues our quest to produce a balanced yet flavorful version of this noble grape varietal. Increased production of the 2011 Tempranillo will hopefully mean that we won't sell out as quickly as we did with the 2010.

As I write these notes, we have just finished crushing the season's last grapes bringing an end to harvest two weeks earlier than usual. We started with a flurry of activity on August 27th due to a heat spell around Labor Day weekend and a bountiful crop of Pinot Noir. The quality looks to be excellent across all varietals.

Diana and I, and the Longoria Wines staff appreciate your loyal patronage. A special thank you goes to those Members who joined us at Wine Club events or stopped in to try our new releases.

We hope your holiday season is filled with the warmth of family and friends.



— Rick Longoria, Winemaker

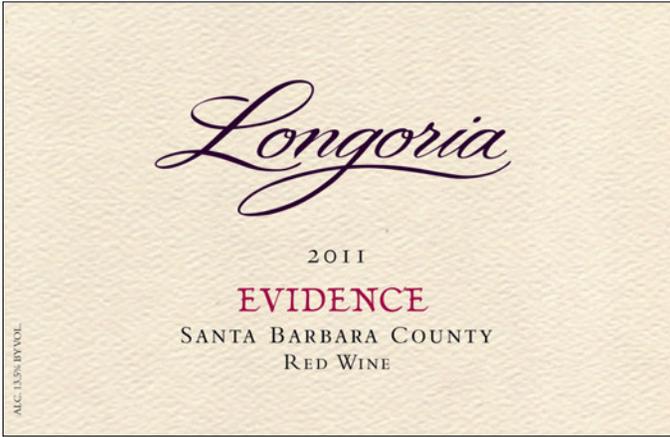


CRUSH 2013



RICK'S WINEMAKER NOTES

The November GTO shipment contains two bottles of the 2011 Evidence Bordeaux-style blend, one bottle of the 2011 Tempranillo, and one bottle of a Library Release, the 2007 Evidence. The cost of this shipment includes the price of the wine, less your Wine Club discount, plus packaging, shipping and appropriate sales tax, when applicable.



2011 EVIDENCE

Santa Barbara County - **Red Wine**

SINCE OUR FIRST VINTAGE IN 2000, we have felt that this blend of Cabernet Franc, Cabernet Sauvignon, Merlot and Malbec is “evidence” that traditional Bordeaux grapes can excel in Santa Barbara County.

Generally cool weather defined the 2011 harvest. The extended harvest time allowed the grapes to develop their flavors over a longer period of time, which I prefer to a quick ripening that occurs during hot weather.

The grapes were destemmed and crushed into small open top fermenters. After a cold soak, the must was inoculated and fermentation proceeded for an average of 12 days. The wines were pressed off and settled into tanks before being racked to barrels for aging. After 21 months the wines were blended, lightly fined, filtered, and bottled. The new oak component was 35% for this blend.

The wine has a dark ruby color. The aromas exude a complex blend of currants, cedar, and green olives with a hint of coconut from the oak vanillin. This medium-bodied wine displays rich flavors of cherries accented with sweet vanillin from the oak. The oak is nicely integrated and lends a long and slightly toasty finish to the wine. The tannins and acidity are very well balanced, making this an excellent wine to enjoy with food.

Pair with a fine cut of steak with mushrooms or braised short ribs.

COMPOSITION: Cabernet Franc – Alisos Vineyard (33%),
Cabernet Sauvignon – Grassini Vineyard (31%)
Merlot – Alisos Vineyard (24%)
Malbec - Rancho Sisquoc Vineyard (12%)

PRODUCTION: 85 cases

ALCOHOL BY VOLUME: 13.5%

pH: 3.44 **TITRATABLE ACIDITY:** 0.69 g/100 ml.

CELLARING POTENTIAL: Six to nine years

BOTTLE PRICE: \$42.00



2011 TEMPRANILLO

Santa Ynez Valley

IT IS REWARDING when we hear wine critics consider recent vintages of our Tempranillo to be some of the best examples of New World Tempranillo.

The grapes from Estelle Vineyard were harvested on September 16th with a sugar level of 24 Brix. Because of the cooler climate and heavier crop load, the grapes at Clover Creek Vineyard were harvested on October 28th with the same level of sugar. The Estelle lot was destemmed and crushed into a small open top fermenter, while the Clover Creek lot was destemmed and crushed into our Ganimedes tank. This Italian fermentation tank produces a wine that is more aromatic with a softer texture than wine fermented in small open top tanks. After fermentation the wines were pressed off, settled and racked to oak barrels to age for 21 months. I used 100% American oak barrels, of which 45% were new.

The wine has a medium dark ruby color. The aromas are a complex mix of red berries, sweet tobacco, spices and a hint of coconut. On the palate the wine is medium bodied, with flavors of dried cherries and a hint of vanillin from the American oak. The oak also gives the wine a sweet, toasty and slightly dry finish.

Our experience has shown that our Tempranillo is extremely versatile when it comes to pairing with food. Enjoy with grilled meats and hearty stews, and try it with mild cheeses, salads with arugula and goat cheese, and butternut squash ravioli.

COMPOSITION: Tempranillo (91%) – Clover Creek (81%), Estelle Vineyard (10%); Syrah – Clover Creek Vineyard (5%); Merlot – Alisos Vineyard (4%)

PRODUCTION: 240 cases

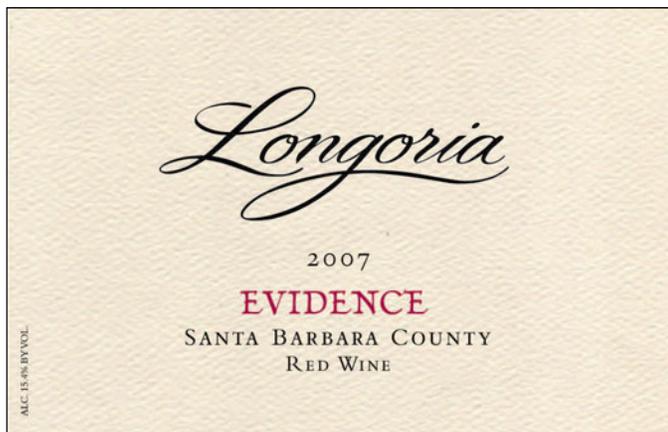
ALCOHOL BY VOLUME: 13.9%

pH: 3.82 **TITRATABLE ACIDITY:** 0.55 g/100 ml.

CELLARING POTENTIAL: Four to six years

BOTTLE PRICE: \$36.00

LIBRARY RELEASE



2007 EVIDENCE

Santa Barbara County - **Red Wine**

ONE OF OUR RIPER VINTAGES, the 2007 Evidence's excellent acidity has helped it hold up to extended bottle aging. I originally estimated it would peak around 2018, and four years later, I believe my original estimate holds true.

The color is still very dark. The purple edges have turned to a more reddish hue with very little browning.

The wine has a beautifully complex perfumed nose of blueberries, cassis and spices. On the palate the wine is rich and extracted with strong yet smooth tannins.

Decant 30-45 minutes before serving and please note that some sediment and tartrates have deposited on the cork, which can be left behind during the decanting process.

As always, I welcome you to compare this wine with similar vintages of Bordeaux grape blends from Napa, Bordeaux or elsewhere. I believe our wine will compare favorably, fulfilling our goal of providing "evidence" that world class wine is being produced from the best vineyards in Santa Barbara County.

COMPOSITION: Cabernet Franc – Alisos Vineyard (40%),

Cabernet Sauvignon – Estelle Vineyard (35%)

Merlot – Alisos Vineyard (19%)

Malbec - Rancho Sisquoc Vineyard (6%)

ORIGINAL PRODUCTION: 100 cases

ALCOHOL BY VOLUME: 15.4%

pH: 3.58

TITRATABLE ACIDITY: 0.69 g/100 ml.

CELLARING POTENTIAL: Four to six years

ORIGINAL RELEASE DATE: November 2009

BOTTLE PRICE: \$60.00

RECENT REVIEWS



SUNSET MAGAZINE INTERNATIONAL

WINE COMPETITION

OCTOBER 2013

Gold Medal – 2010 Pinot Noir, Fe Ciega Vineyard, Sta. Rita Hills

"Rich, ripe, and creamy, with extracted raspberry, black cherry, cola, and vanillin character, plus firm tannins."

UPCOMING EVENTS

INTERNATIONAL TEMPRANILLO DAY

Thursday, November 14th

In honor of International Tempranillo Day, we will be pouring a sneak preview of our 2011 Tempranillo at both tasting rooms, through the weekend. Come by our Los Olivos Tasting Room November 14th through 17th, or our Winery Tasting Room in the Lompoc Wine Ghetto November 15th through 17th to taste the Tempranillo included in your shipment and maybe pick up another bottle or two! Both tasting rooms are open 11 am to 4:30 pm.



OLDE FASHIONED CHRISTMAS

Saturday, December 7th, 4 to 7 pm

Downtown Los Olivos

Celebrate Olde Fashioned Christmas in Los Olivos with streets adorned with luminarias and the smell of popcorn and roasted walnuts. Local merchants will welcome guests during this romantic return to small-town holiday celebration. We will be serving coffee, hot spiced cider and Grandma's famous cookies from 4 to 7 pm. Special holiday packages and all around good cheer will also be available. Experience musical performances, strolling carolers and a tree lighting ceremony by the "Little Angel."

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.

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2011 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2011 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
LIBRARY RELEASE IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2007 Evidence, Bordeaux-Style Blend	\$60.00	\$51.00	\$48.00
CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2011 Albariño Reserva, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40
2011 Chardonnay, Cuvée Diana	\$40.00	\$34.00	\$32.00
2011 Chardonnay, Rita's Crown Vineyard	\$55.00	\$46.75	\$44.00
2012 Pink Wine, Cuvée June	\$18.00	\$15.30	\$14.40
2010 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2011 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2011 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
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
2010 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2011 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40
2010 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2011 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2010 Evidence, Bordeaux-Style Blend	\$40.00	\$34.00	\$32.00
2010 Hoo Doo Red, Santa Barbara County	\$18.00	\$15.30	\$14.40
2010 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40



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

Our Tasting Room will be closed for the following holidays:

Thanksgiving Day: Thursday, November 28th
 Christmas Eve: Tuesday, December 24th
 Christmas Day: Wednesday, December 25th
 New Year's Day: Wednesday, January 1st
 We will close at 3 pm on New Year's Eve, Tuesday, December 31st

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

HOLIDAY GIFT PACKS

*The holidays are approaching, and what better gift to give than wine? Go to our webstore at shop.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 discounts. (No further discounts apply.)*

Holiday Party Pack: \$28.00

One bottle each: 2012 Pink Wine and 2010 Hoo Doo Red

Holiday Blues: \$46.00

One bottle each: 2010 Blues Cuvée and 2011 Blues Cuvée

Syrah Duo: \$49.00

One bottle each: 2010 Syrah, Alisos Vineyard and 2011 Syrah, Clover Creek Vineyard

Stars of Sta. Rita Hills: \$70.00

One bottle each: 2011 Chardonnay, Cuvée Diana and 2011 Pinot Noir, Fe Ciega Vineyard

Ultimate Sta. Rita Hills Pinot Noir Collection: \$147.00

One bottle each of these 2011 Sta. Rita Hills Pinot Noirs: Fe Ciega Vineyard, Fe Ciega Block M, La Encantada Vineyard, Lovely Rita