

Longoria

GRAND TASTE VIN ORDER

November 2014

A NOTE FROM RICK



THE LAST GRAND TASTE VIN ORDER CLUB SHIPMENT of the year features one bottle of 2012 Evidence, two bottles of 2012 Tempranillo, and one bottle of 2008 Evidence from our Wine Library.

The 2012 vintage was a very successful year for all of our wines. We're always pleased to be able to pull an older vintage of Evidence from our Wine Library for our Club Members. Only a few bottles of this vintage are available for additional purchase. As always, GTO members have priority ordering during November before these wines are released to regular Club Members and the public.

As I write this note, we have just concluded the crush of 2014. It was a harvest with a bit more drama than most, due to the earliest start ever for me (August 8th) and moving my entire winery into our

new winery facility just a day prior to that.

Fortunately, the new facility worked out great and we're getting rave reviews for our new tasting room and grounds. If you missed our Grand Opening, we hope you will plan a visit to check out our new facility.

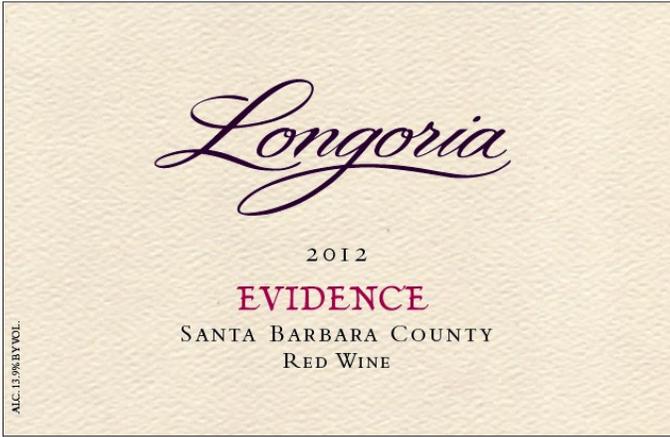
From all of the Longoria Winery Family, we extend the best wishes to you and yours for a happy holiday season.

A handwritten signature in black ink that reads "Rick Longoria".

Rick Longoria, Winemaker

RICK'S WINEMAKER NOTES

The November GTO shipment contains two bottles of the 2012 Tempranillo, one bottle of the 2012 Evidence Bordeaux-style blend, and one bottle of a Library Release, the 2008 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.



2012 EVIDENCE

Santa Barbara County - **Red Wine**

WE FEEL THAT OUR BLEND of four of the classic Bordeaux varietals offers “evidence” that these varietals can excel in Santa Barbara County. The varietal composition varies each year depending on the nature of each harvest.

We harvested the first grapes on October 4th and the last grapes on October 29th, 2012, at moderate sugar levels. The grapes were 100% destemmed and crushed into open-top fermenters. After a 3-day cold soak, the must was inoculated with yeast to begin the fermentation process. After an average fermentation time of 12 days, the must was pressed off and the wine was pumped to a tank to settle out the lees. It was then racked to French oak barrels for aging. The new oak component is 30% for this year’s blend. After 20 months of barrel aging the four wines were blended, fined, filtered and bottled in June 2014.

The wine has a medium dark ruby color. The aromas are a mixture of black currants, licorice and black olives with a hint of rosemary. On the palate the wine is medium-bodied with flavors of freshly picked berries accented with herbs. The oak is very well integrated and doesn’t overpower the fruit. The moderate tannins and higher acidity make this an excellent wine to enjoy with a variety of foods.

Pair with steaks, braised short ribs, veal and pork dishes.

COMPOSITION: Cabernet Sauvignon – Grassini Vineyard (37%)

Merlot – Alisos Vineyard (28%)

Cabernet Franc – Alisos Vineyard (25%),

Malbec - Rancho Sisquoc Vineyard (10%)

PRODUCTION: 79 cases

ALCOHOL BY VOLUME: 13.9%

pH: 3.46 **TITRATABLE ACIDITY:** 0.65 g/100 ml.

CELLARING POTENTIAL: Six to eight years

BOTTLE PRICE: \$42.00



2012 TEMPRANILLO

Santa Ynez Valley

OUR INTEREST IN TEMPRANILLO began during a family vacation to the Rioja and Ribera del Duero wine regions of Spain. Clover Creek Vineyard in Santa Ynez is proving to be an ideal site for this varietal. The fruit from this vineyard produces a rich, flavorful wine with soft tannins. Like many of the Spanish wines, our Tempranillo is aged in 100% American oak barrels.

The grapes were entirely destemmed and crushed into our Ganimedes tank, which produces a wine with soft tannins and stronger aromatics than our open-top fermenters. I blended in a small amount of Merlot and Syrah to add some aromatic complexity and structure to the wine.

The wine has a medium-dark ruby color. The aromas are an intriguing mix of fruit, sweet pipe tobacco, herbs and coconut from the American oak barrels. On the palate the wine has a soft, inviting entry with rich flavors of dried red berries, sweet tobacco and coconut. The tannins are soft, and the use of 40% new American oak barrels has contributed to the wine’s long sweet finish.

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

COMPOSITION: Tempranillo – Clover Creek Vineyard (90%)

Merlot – Alisos Vineyard (5%)

Syrah – Alisos Vineyard (5%)

PRODUCTION: 232 cases

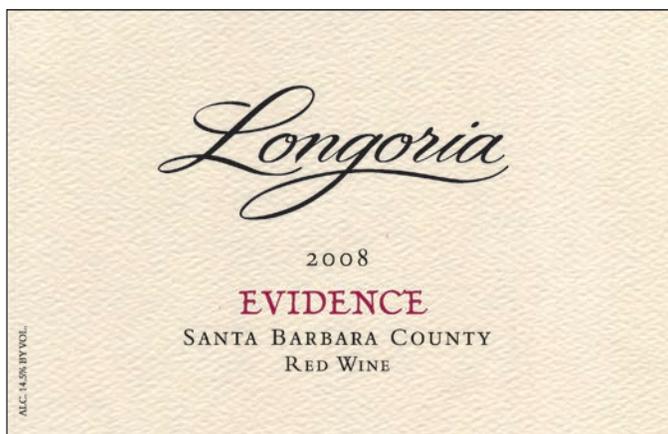
ALCOHOL BY VOLUME: 13.8%

pH: 3.89 **TITRATABLE ACIDITY:** 0.51 g/100 ml.

CELLARING POTENTIAL: Three to five years

BOTTLE PRICE: \$36.00

LIBRARY RELEASE



2008 EVIDENCE

Santa Barbara County - **Red Wine**

THE COLOR IS STILL DARK RUBY with only a hint of brown on the edges. The aromas are a mixture of eucalyptus, berries and leather. On the palate the wine is medium-bodied with moderately strong tannins and mature flavors of mince, berries and dried fruit. The extract is still strong, indicating the wine could age for a few more years.

In my original notes written upon release of the wine in 2010, I estimated the wine could age an additional eight to ten years. Now, four years later, I believe it would be more appropriate to recommend enjoying the wine now or with another two to four years of bottle aging.

The 2008 Evidence will pair well with Stilton cheese and fine cuts of beef.

COMPOSITION: Cabernet Franc – Alisos Vineyard (61%), Merlot – Alisos Vineyard (22%)
Cabernet Sauvignon – Estelle Vineyard (11%)
Malbec - Rancho Sisquoc Vineyard (6%)

ORIGINAL PRODUCTION: 49 cases

ALCOHOL BY VOLUME: 14.5%

pH: 3.55

TITRATABLE ACIDITY: 0.69 g/100 ml.

CELLARING POTENTIAL: Two to four years

ORIGINAL RELEASE DATE: November 2010

BOTTLE PRICE: \$60.00

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.

NEW RELEASE



2012 SYRAH - VINO DULCE

Santa Barbara County

THIS PORT-STYLE WINE has a beautiful dark magenta/purple color. The aromas are a mix of raspberry and blackberry pie with a hint of herbs. The wine has extravagant flavors of mixed berries with hints of vanilla and chocolate-covered cherries.

This flavorful dessert wine can be enjoyed by itself or with an array of cheeses, dark chocolate or berry-based desserts.

COMPOSITION: 100% Syrah

VINEYARD SOURCE: Clover Creek

PRODUCTION:

180 cases (375 ml bottles)

ALCOHOL BY VOLUME: 19.0%

pH: 3.40

FINAL RESIDUAL SUGAR: 10.6%

TITRATABLE ACIDITY:

0.51 g/100 ml.

CELLARING POTENTIAL:

Six to eight years

BOTTLE PRICE: \$23.00

UPCOMING EVENTS

INTERNATIONAL TEMPRANILLO DAY

November 13th through 16th

Los Olivos Tasting Room (Thursday through Sunday)

Lompoc Winery & Tasting Room (Friday through Sunday)

November 13th is International Tempranillo Day! We'll celebrate by pouring a sneak preview of our 2012 Tempranillo at our Los Olivos Tasting Room November 13th through 16th and at our Lompoc Winery Tasting Room November 14th through 16th.

At our Lompoc Winery Tasting Room on Saturday, November 15th, from 1 to 4 p.m., guitarist Matt Yaki will be playing Spanish music, and a variety of delicious tapas will be available from Avant in honor of the occasion.

OLDE FASHIONED CHRISTMAS

Saturday, December 6th, 2 to 8 pm

Downtown Los Olivos

Celebrate Olde Fashioned Christmas in Los Olivos with streets adorned with luminarias and the smell of roasted walnuts. Local merchants will welcome guests during this 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.

Our Tasting Room will be closed for the following holidays:

Thanksgiving: Thursday, November 27th

Christmas Eve: Wednesday, December 24th

Christmas Day: Thursday, December 25th

New Year's Day: Thursday, January 1st

We will close at 3 pm on New Year's Eve, Wednesday, December 31st

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2012 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2012 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
LIBRARY RELEASE IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2008 Evidence, Bordeaux-Style Blend	\$60.00	\$51.00	\$48.00
OTHER NEW RELEASE	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2012 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40
CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2013 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2012 Chardonnay, Cuvée Diana	\$40.00	\$34.00	\$32.00
2012 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2011 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2012 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2012 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2012 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2012 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2012 Pinot Noir, Fe Ciega Vineyard, Block M	\$55.00	\$46.75	\$44.00
2011 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2011 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2011 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2012 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2011 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
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

THANKSGIVING PACK

While Supplies Last!

1 bottle 2013 Pink Wine, Cuvée June

1 bottle 2012 Pinot Noir, Lovely Rita

Price: \$38 (a \$12 savings!)

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: \$29.00

One bottle each: 2013 Pinot Grigio and 2010 Hoo Doo Red

Holiday Blues: \$48.00

One bottle each: 2011 Blues Cuvée and 2012 Blues Cuvée

Sweet Holidays: \$36.00

*Twos bottles: 2012 Syrah, *Vino Dulce*, Port-Style Wine (375ml)*

Stars of Sta. Rita Hills: \$70.00

One bottle each: 2012 Chardonnay, Cuvée Diana and 2011 Pinot Noir, Fe Ciega Vineyard

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

One bottle each of these 2012 Sta. Rita Hills Pinot Noirs: Fe Ciega Vineyard, Fe Ciega Block M, La Encantada Vineyard, Lovely Rita