

# 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 1 7

## A NOTE FROM RICK



WE'RE EXCITED TO RELEASE THE FINAL GTO WINE Club shipment for this year, which includes some of our finest and most limited-production wines.

The new releases included in the shipment are the 2015 Pinot Noir, Sanford & Benedict Vineyard, which just earned 93+ points from Antonio Galloni's *Vinous* and 91 points from Robert Parker's *Wine Advocate*, as well as our 2015 Chardonnay, Fe Ciega Vineyard, earning 90+ points from the *Wine Advocate*, and last but not least, after nearly 4 years of aging in barrels, the 2013 Syrah, Alisos Vineyard Reserva — only the second time we've produced this wine.

And from our wine library, we're releasing the remaining bottles of our 2009 Pinot Noir, Fe Ciega Vineyard, 2011 Evidence and, for our red-wine-only members, the 2012 Blues Cuvée.

As always, GTO Club members are given exclusive ordering privileges on any of these wines during the month of November, after which any remaining inventories will be made available to other club members and the public.

We have just completed the harvest and crush of 2017. Overall, it's been a good harvest, with some varietals such as Pinot Noir producing lower yields than normal and other varietals producing normal yields. Quality has been excellent across all the varietals we've crushed.

Diana and I, and our staff, want to extend our best wishes to you and your family for the Holidays. May they be filled with blessings of the season with family and friends.

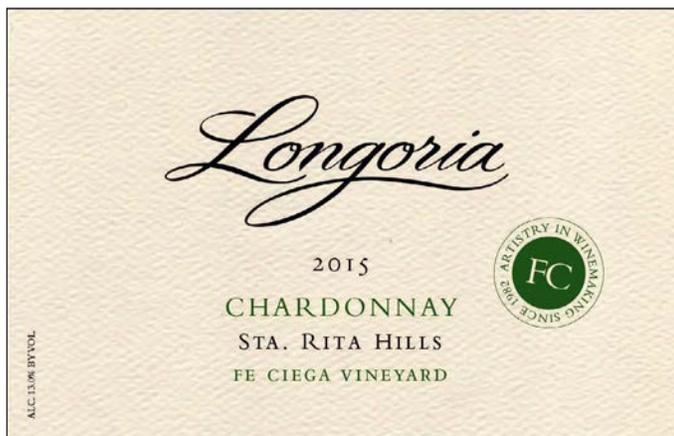
Cheers,

A handwritten signature in black ink that reads "Rick Longoria". The signature is written in a cursive, flowing style.

— Rick Longoria, Winemaker

*These are the GTO releases for November. 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.*

## RICK'S WINEMAKER NOTES



### 2015 CHARDONNAY

Sta. Rita Hills - **Fe Ciega Vineyard**

IN 2008, I PLANTED LESS THAN ONE ACRE of the rare Mt. Eden clone of Chardonnay at our estate vineyard, Fe Ciega. This release marks the third vintage of this extremely limited production wine.

The growing season and harvest was very similar to that of 2014, with start dates so early that they set records. We harvested the grapes on August 29th, with an average sugar content of 22.4 Brix.

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to French oak barrels for fermentation. The wine then began its barrel aging "sur lies." This is a technique that involves stirring the yeast sediment twice a month to extract a richer texture. The malo-lactic fermentation was inhibited in order to retain all of the natural acidity. Just 9% of the wine was aged in new French oak barrels, with the balance in older neutral barrels. After 11 months of aging the wine was fined, filtered and bottled in August 2016.

The wine has a pale straw gold color. The nose is classically Burgundian, with a mixture of floral and smoky aromas. On the palate the wine is medium bodied, with subtle flavor of pears, nutmeg and a hint of cinnamon. The high acidity gives the wine a long, crisp finish that ends with a hint of toasted oak.

This wine's classic elegance partners well with foods that are traditionally served with Champagne, such as smoked salmon with crème fraiche and caviar on fresh blini.

**COMPOSITION:** 100% Chardonnay

**VINEYARD SOURCE:** Fe Ciega

**PRODUCTION:** 42 cases

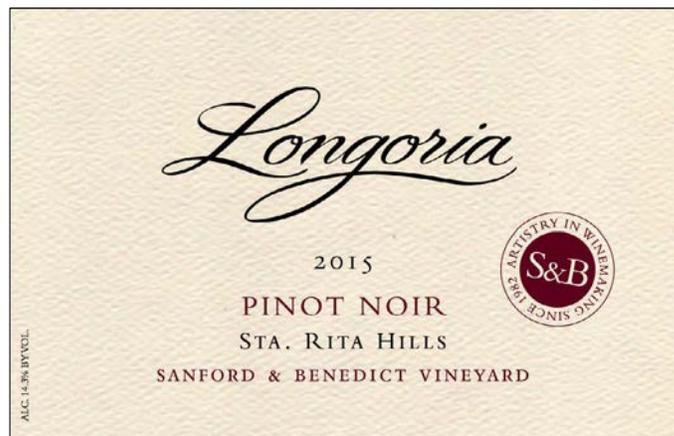
**ALCOHOL BY VOLUME:** 13.0%

**pH:** 3.37

**TITRATABLE ACIDITY:** 0.80 g/100 ml.

**CELLARING POTENTIAL:** Three to five years

**BOTTLE PRICE:** \$50.00



### 2015 PINOT NOIR

Sta. Rita Hills - **Sanford & Benedict Vineyard**

I'VE HAD THE PRIVILEGE OF MAKING WINE from the famed Sanford & Benedict Vineyard since 1985. The exceptional wines I have been able to produce from this iconic vineyard continue to inspire me.

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for three days the must was inoculated with yeast to start fermentation. Nine days later, the wine was pressed off, settled in a tank, and then racked to French oak barrels for aging. Approximately 33% of these barrels were new. The wine aged for 14 months before it was fined, lightly filtered and bottled in January 2017.

The wine has a medium dark garnet color. The aromas are a mix of spicy perfume, dried fruit and hint of toasted oak. On the palate this Pinot Noir is full bodied, with a rich extracted structure and flavors of ripe plums accented with nutmeg, cinnamon and vanillin. The tannins are finely structured and the acidity is moderately elevated, both factors that indicate the wine will benefit from extended cellaring. I recommend decanting this wine for an hour before serving to allow it to open up.

Enjoy this powerful Pinot Noir with fine cuts of beef, spring lamb and duck with cherry sauce.

**COMPOSITION:** 100% Pinot Noir, Clone Dijon 777

**VINEYARD SOURCE:** Sanford & Benedict

**PRODUCTION:** 89 cases

**ALCOHOL BY VOLUME:** 14.3%

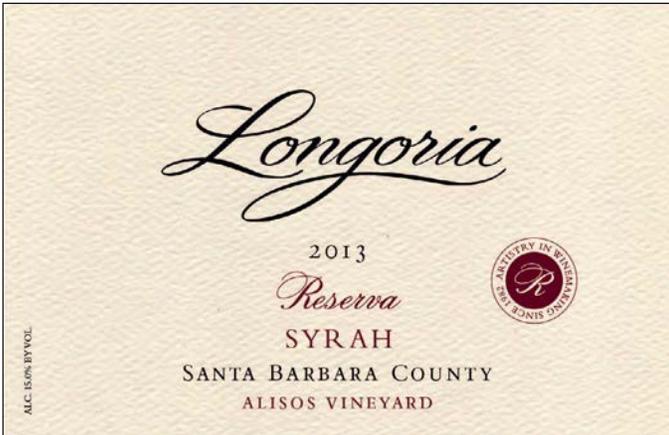
**pH:** 3.61

**TITRATABLE ACIDITY:** 0.58 g/100 ml.

**CURRENT CELLARING POTENTIAL:** Four to seven years

**BOTTLE PRICE:** \$50.00

# RICK'S WINEMAKER NOTES, CONTINUED



## 2013 SYRAH RESERVA

Santa Barbara County - **Alisos Vineyard**

MY FAVORITE SYRAHS have always been produced from Alisos Vineyard grapes. The wines are characteristically dense and tightly wound with strong tannins. Even with the usual 22 months of barrel aging, additional bottle aging is needed to smooth out the tannins. Curious to see what effect extended barrel aging would have on the wine, I aged one barrel of our 2006 Alisos Vineyard Syrah for 41 months before bottling it. The result became our Syrah Reserva, which is a more complex and smoother version of the regular bottling. Holding wine for this length of time is an expensive proposition, so we're not able to routinely do this. However, when only three barrels of Syrah were produced in 2013, I decided to barrel age the wine again for an extended period of time.

The wine has a dark ruby color and aromas of dried cherries and plums, hints of leather and subtle floral notes. On the palate the wine is medium bodied, with flavors similar to the nose. The high acidity and moderately strong tannins indicate the wine will benefit from several years of additional cellaring. I recommend decanting the wine for 45 to 60 minutes prior to serving.

This robust wine will pair well with hearty meals such as spiced pork, meat pies and Osso Buco.

**COMPOSITION:** 100% Syrah

**VINEYARD SOURCE:** Alisos

**PRODUCTION:** 85 cases

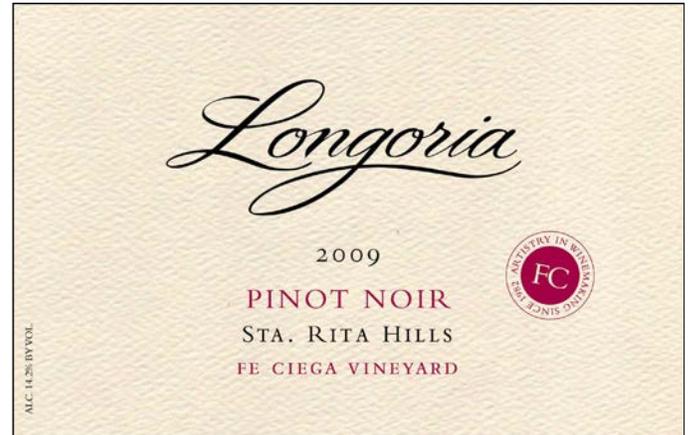
**ALCOHOL BY VOLUME:** 15.0%

**pH:** 3.41

**TITRATABLE ACIDITY:** 0.61 g/100 ml.

**CELLARING POTENTIAL:** Three to five years

**BOTTLE PRICE:** \$45.00



## LIBRARY RELEASE: 2009 PINOT NOIR

Sta. Rita Hills - **Fe Ciega Vineyard**

WHEN RELEASING PAST VINTAGES OF OUR ESTATE WINE, Fe Ciega Pinot Noir, I'm afforded not only the opportunity to share the wine with our most discerning club members, but also a chance to follow the development of the wine from the standpoint of the winemaker.

When it was released in 2011, I estimated the cellaring potential to be between 6 to 8 years, the earliest of which is where we are at this moment. Upon tasting it now, I believe my estimate was close but the wine could still benefit from another 3 to 5 years of cellaring. The wine has developed the orange hue which is expected from six years of bottle aging. The aromas are a complex mix of ripe plums, mince pie and fig preserves. On the palate the wine has flavors similar to that of the aromas. The ample acidity and moderate tannins combine to intrude upon the flavors at this time, indicating that the wine needs to be decanted for short-term enjoyment and additional bottle aging for long-term enjoyment. Decanting the wine for 45 to 60 minutes is strongly recommended.

Enjoy this wine on a special occasion during the holiday season. Suggested food pairings are crispy duck confit, veal cheeks and any pork dishes.

**COMPOSITION:** 100% Pinot Noir

**VINEYARD SOURCE:** Fe Ciega

**ORIGINAL PRODUCTION:** 605 cases

**ALCOHOL BY VOLUME:** 14.2%

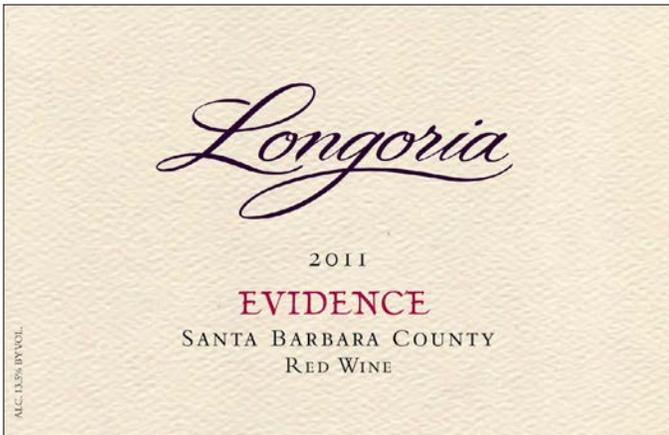
**pH:** 3.58

**TITRATABLE ACIDITY:** 0.60 g/100 ml.

**CELLARING POTENTIAL:** Additional three to five years

**BOTTLE PRICE:** \$75.00

# RICK'S WINEMAKER NOTES, CONTINUED



## LIBRARY RELEASE: 2011 EVIDENCE

Santa Barbara County - **Red Wine**

IT IS ALWAYS A GREAT PLEASURE AND SOURCE OF PRIDE to release older vintages of Evidence, our Bordeaux blend, from our wine library. As many of you know, the name Evidence comes from my quest and belief that with a studied selection of vineyard sites and through the art of blending, it is possible to produce world class quality wines that can share the stage with wines from Bordeaux.

This 2011 Evidence still has an opaque dark ruby color with no signs of browning in the edges. The aroma has the faint smell of the black cherries and currants of its youth but now has also developed more complex aromas of herbs and exotic spices. On the palate the wine is rich and extracted with flavors similar to the aroma. The moderate tannins and acidity give the wine a pleasing vibrant sensation to the finish of the wine. Decanting the wine for 45 to 60 minutes prior to serving is strongly recommended.

Pair this wine with fine cuts of beef, braised short ribs and other flavorful meats.

## COMPOSITION:

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

**ORIGINAL PRODUCTION:** 85 cases

**ALCOHOL BY VOLUME:** 13.5%

**pH:** 3.44

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

**CELLARING POTENTIAL:** Additional four to six years

**BOTTLE PRICE:** \$60.00



## LIBRARY RELEASE:

### 2012 BLUES CUVÉE

Santa Barbara County - **Red Wine**  
**REDS-ONLY SELECTION**

THIS IS THE FIRST LIBRARY RELEASE of our proprietary red blend, Blues Cuvée. Over the years, through my own experience and that of many of our club members, it is evident that our Blues Cuvée blends age incredibly well. We felt it was time to hold back some in our wine library for later release.

The 2012 Blues Cuvée has a medium dark ruby color with no signs of orange/brown. The aromas are still youthful expressions of red berries, herbs and spices. On the palate the flavors are similar to the aromas with additional hints of oak vanillin. The balance of oak, acidity and tannins is seamless in this wine. While this wine is enjoyable now, it will benefit from 4 to 6 more years of cellaring.

Decanting this wine for 45 to 60 minutes prior to serving is recommended.

Pair this wine with a variety of grilled meats, and spicy Mediterranean dishes.

## COMPOSITION:

- Cabernet Franc (43%)
- Cabernet Sauvignon (24%)
- Syrah (23%)
- Malbec (6%)
- Merlot (4%)

**ORIGINAL PRODUCTION:** 290 cases

**ALCOHOL BY VOLUME:** 13.9%

**pH:** 3.51

**TITRATABLE ACIDITY:** 0.66 g/100 ml.

**CELLARING POTENTIAL:** Additional four to six years

**BOTTLE PRICE:** \$40.00

# UPCOMING EVENTS

## VINO DE SUEÑOS

**Saturday, November 11th, 2017, 3 to 6 p.m.**

**Santa Ynez Valley Marriott Hotel**

**555 McMurray Road, Buellton, CA 93427**

Join Longoria Wines at this annual wine sale and auction to support farm, ranch and vineyard workers and their families. Vino de Sueños, "Wine of Dreams," is a wine brand conceived by Santa Ynez Valley People Helping People (PHP) and a small group of premium Santa Barbara County vintners who wanted make a difference in the lives of vineyard and farm workers who are the heart and soul of our agricultural economy. Longoria Wines is proud to be a founding winery of this event. For information and tickets:

***[www.vinodesuenos.com/the-event](http://www.vinodesuenos.com/the-event)***

## SIP LOMPOC

**Friday, November 24th, 2017, 1 to 4 p.m.**

**Longoria Winery Tasting Room**

**415 E. Chestnut, Lompoc, CA 93436**

Skip the Black Friday shopping hustle and bustle and instead spend the afternoon leisurely sipping wine with your friends and family in Lompoc. The Longoria Winery Tasting Room is one stop on your wine tasting adventure that includes a Sip Lompoc logo glass, a printed map of over one dozen wine destinations, a reusable and recyclable logo wine tote, \$10 in Sip Lompoc Bucks to spend at one of your stops, a \$5 Food Voucher for lunch and a bottle of water. We will be offering two tastes of wine and will have special Holiday Gift Packs available for purchase. For more information and tickets: ***[explorelompoc.com/event/sip-lompoc-wine-tasting-event/](http://explorelompoc.com/event/sip-lompoc-wine-tasting-event/)***

## A HOLIDAY OPEN HOUSE

**Sunday, December 10th, 2017, 2 to 4 p.m.**

**Longoria Winery Tasting Room**

**415 E. Chestnut, Lompoc, CA 93436**

Grab some holiday spirit at our annual Holiday Open House as Lompoc Valley Master Chorale carols by the fireside. Enjoy complimentary hot cider, coffee and cookies or purchase a glass of wine. Our staff can help you choose just the right gift of wine to take home or ship to friends and family.

### **Our Tasting Rooms will be closed for the following holidays:**

Thanksgiving: Thursday, November 23th

Christmas Eve: Sunday, December 24th

Christmas Day: Monday, December 25th

New Year's Day: Monday, January 1st

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

*Order online today at  
**[www.longoriawine.com](http://www.longoriawine.com),**  
email **[info@longoriawine.com](mailto:info@longoriawine.com),**  
fax **805-736-9711,**  
or phone **866-RLWINES**  
to purchase Longoria wines.*

# LONGORIA CURRENT AND NEW RELEASES

<b>NEW RELEASES IN THIS SHIPMENT</b>	<b>BOTTLE PRICE</b>	<b>15% DISCOUNT</b>	<b>20% DISCOUNT</b>
2015 Chardonnay, Fe Ciega	\$50.00	\$42.50	\$40.00
2015 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2013 Syrah Reserva, Alisos Vineyard	\$45.00	\$38.25	\$36.00
<b>LIBRARY RELEASE IN THIS SHIPMENT</b>	<b>BOTTLE PRICE</b>	<b>15% DISCOUNT</b>	<b>20% DISCOUNT</b>
2009 Pinot Noir, Fe Ciega Vineyard	\$75.00	\$66.30	\$60.00
2011 Evidence, Bordeaux-Style Blend	\$60.00	\$51.00	\$48.00
2012 Blues Cuvée, Santa Barbara County	\$40.00	\$34.00	\$32.00
<b>CURRENT RELEASES</b>	<b>BOTTLE PRICE</b>	<b>15% DISCOUNT</b>	<b>20% DISCOUNT</b>
2016 Albariño, Clover Creek Vineyard	\$25.00	\$21.25	\$20.00
2015 Chardonnay, Sta. Rita Hills	\$32.00	\$27.20	\$25.60
2014 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2015 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2013 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2014 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2014 Chardonnay, Fe Ciega Vineyard	\$50.00	\$42.50	\$40.00
2015 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2014 Pinot Noir, Bien Nacido Vineyard	\$50.00	\$42.50	\$40.00
2015 Pinot Noir, Bien Nacido Vineyard Block N	\$50.00	\$42.50	\$40.00
2013 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2014 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2015 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2014 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2013 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2014 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2015 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2014 Grenache, Santa Barbara County	\$30.00	\$25.50	\$24.00
Grenache, Santa Ynez Valley	\$30.00	\$25.50	\$24.00
2014 Syrah, Alisos Vineyard	\$40.00	\$34.00	\$32.00
2014 Syrah, Santa Barbara County	\$35.00	\$29.75	\$28.00
2014 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2015 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2014 Cabernet Franc, Santa Barbara County	\$48.00	\$40.80	\$38.40
2013 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2014 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2015 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2012 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2013 Evidence, Bordeaux-Style Blend	\$45.00	\$38.25	\$36.00
2014 Evidence, Bordeaux-Style Blend	\$45.00	\$38.25	\$36.00
2013 Hoo Doo Red, Santa Barbara County	\$22.00	\$18.70	\$17.60
2012 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40

*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 place your order by email or phone. After 30 days these wines will be available to the main Club at the regular price.*