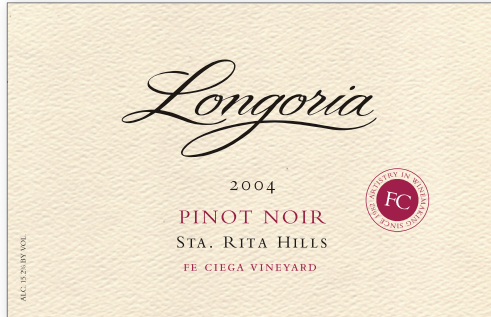


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard: Fe Ciega

Production: 683 cases

Alcohol by volume: 15.2%

pH: 3.65

Titratable acidity: 0.60g/100 ml.

2004 PINOT NOIR

Santa Rita Hills – Fe Ciega Vineyard

For the first time since Fe Ciega began producing grapes in 2001, we came closer to having a normal crop yield in 2004. Even with an average of 2.25 tons per acre, we were still below the industry average of three tons per acre.

The harvest was characterized by one of the most extensive heat waves we've experienced in many years. It began during the last week of August and continued through Labor Day and into the following week. We quickly started drip irrigation to help the vines avoid dehydration of their fruit during the intense heat. Our goal was to prolong the maturation period of the fruit to try to maximize flavor development. We feel that our quick reaction to the weather conditions, and the fact that we have a small vineyard, allowed us to harvest our fruit at optimal ripeness, something which many other vineyards were unable to do.

We began the harvest at Fe Ciega on September 1. The average sugar level reached 25 Brix which was very acceptable to me. We followed our usual destemming and fermentation practices, with the exception of shortening the cold soak period to just three days.

The wine aged in French oak barrels of which around 35% were new for eleven months before being fined, lightly filtered and bottled in late August 2005.

The wine has the characteristic briary cedar, cherry aromas with a hint of sage in the background. Because of the structure and acidity of the wine, the wine will benefit from decanting or breathing time in the glass to fully allow the aromas to develop. On the palate the wine is dense, with some of the flavors being overridden with some firm tannins. The oak is nicely integrated with the flavors of the wine. The wine at this early point of its development only hints at the depth of flavor and complexity that it will achieve with four to seven more years of bottle aging.

We are very excited to continue to see the character of the vineyard site reflected in the wine. The wines are showing us that this is a very special site for Pinot Noir.

Serve with lamb, duck and salmon dishes.

A handwritten signature in red ink that reads 'Rick Longoria'.

Rick Longoria, Winemaker

April 2006