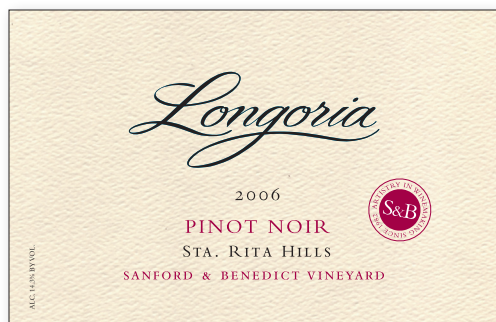


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2006 PINOT NOIR

Santa Rita Hills – Sanford & Benedict Vineyard

The grapes used to produce this wine came from one of the oldest blocks of the Sanford & Benedict Vineyard, planted in 1971, with the Mt. Eden clone of Pinot Noir. The soil here is the Botella clay shaly loam series which, in my experience, is ideal for bringing out the power and varietal expression of Pinot Noir grapes.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Sanford & Benedict

Production: 106 cases

Alcohol by volume: 14.3%

pH: 3.50

Titrateable acidity: 0.63 g/100 ml.

Cellaring potential: Two to three years

Bottle price: \$45.00

After a mild and long growing season the grapes were harvested on October 11th. The grapes were 100% destemmed, then fermented in small open top fermenters. Aging took place in French oak barrels for nine months. The wine was fined, filtered and bottled in late August 2007.

The finished product has a bright purple/ruby color. The aromas are a complex mixture of cherries, black walnuts, plums and exotic spices. On the palate it has a smooth, silky texture with flavors of sour cherries and plums. This Pinot Noir has a refreshing feel due to the relatively high natural acidity level. It is a delicious wine to enjoy now and for the next two to three years.

Samples of pairings for this wine are salmon, risotto with mushrooms, and quail.

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

Rick Longoria, Winemaker
May 1, 2008