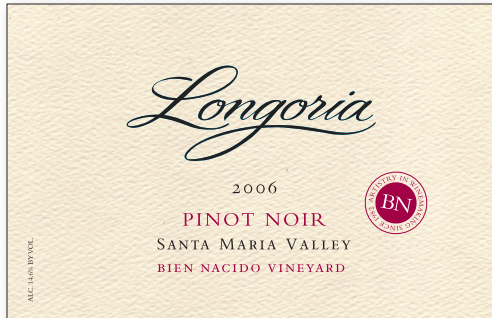


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2006 PINOT NOIR

Santa Maria Valley – [Bien Nacido Vineyard](#)

We are pleased to release another exciting bottling of Pinot Noir from the renowned Bien Nacido Vineyard in the Santa Maria Valley. We obtain our grapes from one of the oldest blocks in the vineyard which is over 30 years old.

The grapes were harvested on September 30th at a moderate 24.7 Brix sugar level, and were entirely destemmed and crushed into small open top fermenters. Total fermentation time was 11 days. The wine then was settled and racked to French oak barrels for an 11 month aging period.

The wine has a complex array of aromas that combine dark cherries, cola, leather and spices. On the palate, the wine has an attractive round, oily texture with excellent acidity. The flavors are of baked cherries and spices, with just a trace of dusty tannins. While very enjoyable now, this Pinot Noir will also benefit from two to three years of additional bottle aging.

The robust flavors of this wine will allow it to be served prime rib, lamb and other hearty meats.

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

Rick Longoria, Winemaker  
September 1, 2008

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Bien Nacido

**Production:** 124 cases

**Alcohol by volume:** 14.6%

**pH:** 3.57

**Titrateable acidity:** 0.54 g/100 ml.

**Cellaring potential:** Two to three years

**Bottle price:** \$45.00