

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2006 TEMPRANILLO

Santa Ynez Valley – [Clover Creek Vineyard](#)

As in 2005, the Tempranillo grapes at Clover Creek Vineyard enjoyed a long maturation period with the grapes being harvested on October 30th at a very ripe 26.5 Brix. We fermented grapes in small open top fermenters and conducted a relatively short fermentation of eight days. The wine was pressed off, settled and racked to 100% American oak barrels of which 35% were new.

TECHNICAL NOTES

Composition:

Tempranillo - Clover Creek Vineyard (94%)

Malbec - Barnwood Vineyard (3%)

Syrah - Alisos Vineyard (2%)

Cabernet Sauvignon - Estelle Vineyard (1%)

Production: 225 cases

Alcohol by volume: 15.6%

pH: 3.83

Titrateable acidity: 0.59 g/100 ml.

Cellaring potential: Three to five years

Bottle price: \$40.00

The wine is a dark ruby/purple color. The aromas are a mixture of ripe black currants, blackberries and vanillin. The wine's texture on the palate is rich, velvety and smooth with very little tannin. The flavors of blackberries and raspberries are rich and jammy. The American oak is well integrated with the flavors yet provides a moderate amount of toasted oak on the finish.

This 2006 Tempranillo may even exceed the blockbuster 2005 bottling. Though the alcohol is definitely on the high side, there seems to be abundant flavor and rich texture to balance it so that it does not seem hot.

A nice accompaniment with this wine would be beef bourguignon or tender pork with Mexican mole sauce.

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

Rick Longoria, *Winemaker*
November 2008