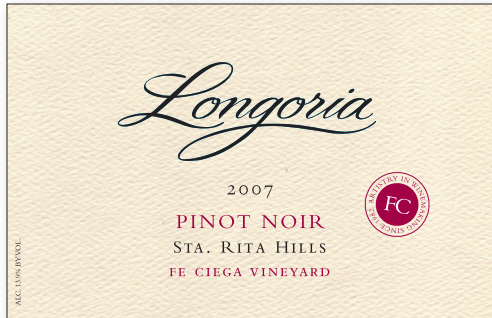


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 PINOT NOIR

Santa Rita Hills – Fe Ciega Vineyard

It is our great pleasure to release the new vintage of our flagship Pinot Noir from Fe Ciega, our estate vineyard in the Santa Rita Hills appellation.

The 2007 harvest season experienced normal temperatures. This enabled the grapes to reach maturity during the third week of September, which is historically the average date for Fe Ciega Vineyard. Sugar levels averaged around 24.7 Brix for all of the lots we harvested over a three day period.

We followed our traditional practices of 100% destemming of the grapes, fermentation in small open top tanks, and an average 14-day skin maceration period.

Each lot was fermented and aged separately in French oak barrels. Approximately 32% of the barrels were new. The wine was aged in the barrels for 15 months, which is four months longer than has been our usual practice. This resulted in a wine that is smoother upon release than some of our past vintages.

The wine has a medium dark ruby color. The aromas are a mixture of intense exotic spices and dried berries. On the palate the wine is medium-bodied with strong spices accenting dried cherry flavors. Balanced oak vanillin contributes a slightly sweet impression in the mid-palate and finish. The tannins are slightly dry but will smooth out with 2-3 years of additional cellaring. The final result is an intensely flavored wine that manages to still remain elegant and balanced.

Serve this wine with game such as rabbit, quail, and pheasant to name a few excellent pairings.

Rick Longoria, Winemaker
October 1, 2009

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 705 cases

Alcohol by volume: 13.9%

pH: 3.72

Titrateable acidity: 0.56 g/100 ml.

Cellaring potential: Four to six years

Bottle price: \$54.00