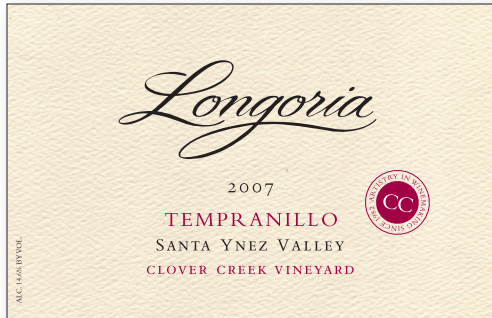


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2007 TEMPRANILLO

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

We are pleased to release our fifth vintage of Tempranillo grown at Clover Creek Vineyard in Santa Ynez. The long extended growing season of 2007 was ideal for the slow ripening of the Tempranillo grapes, which were harvested on October 29th at a sugar level of 25 Brix.

### TECHNICAL NOTES

#### Composition:

Clover Creek Vineyard (93%)

Syrah – Alisos Vineyard (6%)

Merlot – Alisos Vineyard (1%)

**Production:** 270 cases

**Alcohol by volume:** 14.6%

**pH:** 3.87

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

**Cellaring potential:** Three to five years

**Bottle price:** \$36.00

The grapes were 100% destemmed and 75% of the must was fermented in our Ganimedes stainless steel tank from Italy. This is a unique fermentation tank that uses the natural carbon dioxide gas pressure to pump the juice over the cap of skins. This is much gentler than physically punching down the cap in a traditional open top fermenter. Additionally, the tank's cooling jacket allows us to conduct the fermentation at a cooler temperature than the unregulated open top fermenter. These combined features result in a softer, more aromatic version of the wine. The remaining 25% of the must was in the traditional open top fermenter.

The color is the typically dark ruby color. The aromas are a mix of ripe black cherries, herbal notes and accents of sweet vanillin from the American oak. On the palate the wine is rich and soft with delicious flavors of black cherries and is perfectly balanced with a pleasant level of acidity. The tannins are softer than previous vintages, making this wine very enjoyable now.

Enjoy with veal, steaks and even a spicy Spanish style bouillabaisse.

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

Rick Longoria, Winemaker  
November 1, 2009