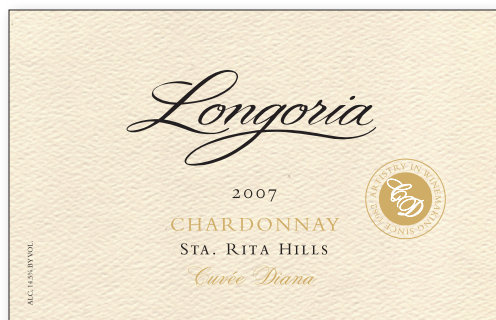


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 CHARDONNAY CUVÉE DIANA

Santa Rita Hills

My concept for the Cuvée Diana, our finest Chardonnay blend, has always been to demonstrate this varietal's unique qualities from the Santa Rita Hills appellation. The strong mineral, chalky character in the wine from this area is particularly abundant in the grapes grown at the Sanford & Benedict Vineyard. That was a strong motivating factor in creating this blend with the highest percentage of Sanford & Benedict wine in any of our Cuvée Diana bottlings. Additionally, we made a conscious decision to pick the grapes at a slightly lower sugar content than has been our usual practice.

As a result this vintage is slightly less opulent than previous bottlings of Cuvée Diana, but with a better balance of weight and acidity. The aromas are of a floral nature, with hints of straw and spiced apples. On the palate the wine has flavors of crisp apples with some citrus overtones. We have reduced the percentage of new French oak, which has served to emphasize the stone fruit qualities of the Chardonnay grape.

This vintage of Cuvée Diana is an example of California Chardonnay with emphasis on pure varietal character, elegance and complexity.

Enjoy with a variety of seafood, including sea scallops bathed in white wine sauce.

Rick Longoria, Winemaker

March 1, 2009

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard sources:

Sanford & Benedict (93%)

Rancho Santa Rosa (7%)

Production: 215 cases

Alcohol by volume: 14.5%

pH: 3.32

Titrateable acidity: 0.68 g/100 ml.

Cellaring potential: Three to seven years

Bottle price: \$36.00