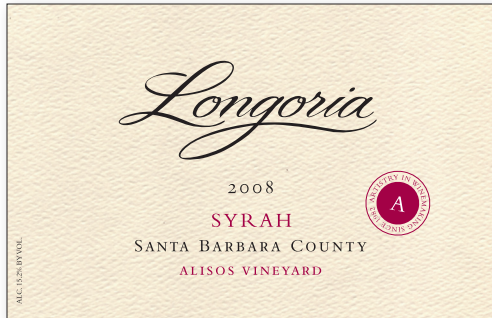


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: Alisos

Production: 98 cases

Alcohol by volume: 15.2%

pH: 3.66

Titrateable acidity: 0.58 g/100 ml.

Cellaring potential: Seven to ten years

Bottle price: \$34.00

2008 SYRAH

Santa Barbara County – Alisos Vineyard

It is always a pleasure for me to release our Syrah from Alisos Vineyard, since this vineyard site produces a wine that exhibits the classic aromas and structure of a fine Northern Rhone wine.

The 2008 growing season was excellent with ideal temperatures throughout the season. The grapes were harvested on September 20th at a moderate 24.5 Brix. They were destemmed and crushed into two small open top fermenters, and then cold soaked for six days prior to being inoculated with yeast. After 10 days of fermentation, the grapes were pressed, the wine settled in a tank, and then transferred to barrels for aging. The wine spent 22 months in French oak barrels of which 33% were new. It was lightly fined, filtered and then bottled in late July 2010.

The wine has the very dark ruby, almost purple color that is characteristic of Alisos Vineyard Syrah. The aromas are somewhat closed in, because of the wine's youth, but with some time in the glass they begin to develop into aromas of black cherries, blackberries with hints of black pepper and anise in the background. The flavors are restrained initially, but after aerating in the glass begin to show rich extracted blackberry flavors beautifully integrated with the nuances of the oak. The tannins are strong, but silky in texture. The acidity is high for a wine of this power and extract, and this combined with the tannins will enable it to age for many years.

This wine would pair well with beef bourguignon, as well as a variety of wild game such as venison.

Rick Longoria, Winemaker
March 1, 2011