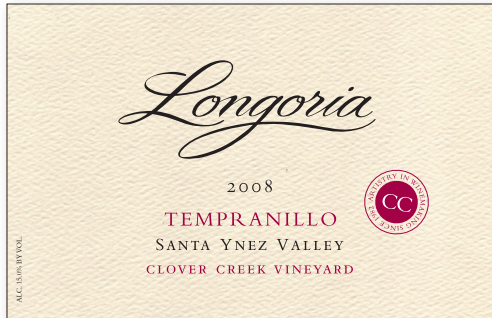


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2008 TEMPRANILLO

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

Having received the acclaim and positive reviews on past vintages, we're very excited to release the 2008 Tempranillo. This release continues to demonstrate the suitability of this varietal to our region.

Due to a slightly warmer growing season in 2008, we harvested the grapes on October 15th at a ripe sugar level of 25.5 Brix. As with the 2007 vintage, all grapes were destemmed and 25% were fermented in open top bins. The remainder was fermented in our Ganimedes stainless steel fermenter from Italy which uses the pressure created from the natural carbon dioxide to pump the juice over the cap of skins. This method is far gentler than physically punching down the cap in a traditional open top fermenter. The tank's cooling jacket also allows fermentation to be conducted at a lower temperature. This combination results in a softer, more aromatic style of Tempranillo which is later blended with the heavier more traditional version.

Both lots were aged in 100% American oak barrels, of which 27% were new. After nineteen months of barrel aging, the wine was bottled in June, 2010.

The wine has a medium dark ruby color. The aromas are of sweet red cherries with hints of vanillin. The palate is rich with soft, juicy red cherry flavors. The tannins are very light, and the level of acidity is perfectly balanced with the intensity of the fruit.

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, 2010

TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (95%)
Syrah – Alisos Vineyard (3%)
Merlot – Alisos Vineyard (2%)

Production: 287 cases

Alcohol by volume: 15.0%

pH: 3.83

Titrateable acidity: .49 g/100 ml.

Cellaring potential: Three to five years

Bottle price: \$36.00