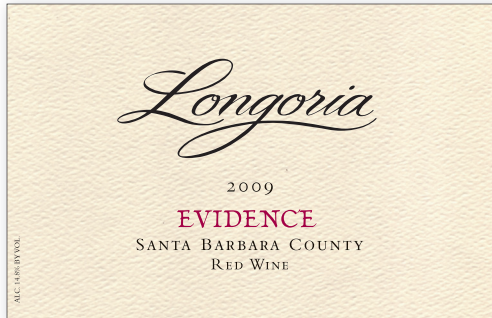


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2009 EVIDENCE

Santa Barbara County – Red Wine

It is always a pleasure to release the Evidence, our finest red wine blend. While I am generally known as a producer of Burgundian varietals, Pinot Noir and Chardonnay, I have been producing wines from Bordeaux varietals for even longer. I enjoy surprising people with this Bordeaux style blend, and I am proud of the quality we can attain from our region which is generally not appreciated for its Bordeaux varietals.

The 2009 harvest was fairly typical for our area, with mild temperatures and dry conditions. The Cabernet Franc and Merlot were harvested within 3 days of each other, September 29th through October 2nd, at relatively high sugar levels of 25.0 Brix and 26.0 Brix respectively. The Cabernet Sauvignon grapes were harvested nearly a month later at a relatively low sugar level of 22.8 Brix.

All of the grapes were 100% destemmed and crushed into small open top fermenters. After a three day cold soak period, the must was inoculated and fermentation lasted for an average of eight days. The wines were pressed off after an average of twelve days on the skins, settled in tanks, then racked to 60 gallon French oak barrels to start their barrel aging. The new oak component was approximately 40%. It was blended and bottled in July 2011.

The wine is a very dark ruby color. The aromas are a complex mix of blackberries, cassis, blueberries, and plums. On the palate the wine has a juicy mid-palate with flavors of chocolate and cherries. As with a fine, young Bordeaux, the wine has moderate tannins which indicate the wine will benefit from extended cellar aging.

Enjoy this wine with fine cuts of steak, prime rib and lamb.

Rick Longoria, Winemaker
November 1, 2011

TECHNICAL NOTES

Composition:

Cabernet Franc – Alisos Vineyard (64%)
Merlot – Alisos Vineyard (22%)
Cabernet Sauvignon – Vogelzang Vineyard (11%)
Malbec – Rancho Sisquoc Vineyard (3%)

Production: 78 cases

Alcohol by volume: 14.8%

pH: 3.60

Titrateable acidity: .64 g/100 ml.

Cellaring potential: Eight to ten years

Bottle price: \$38.00