

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2009 PINOT NOIR

Sta. Rita Hills – Rancho Santa Rosa Vineyard

The 2009 growing season was nearly ideal. Although there was some hot weather in early September, it was not severe enough to cause any over-ripening issues with the Pinot Noir. The fruit was sourced from a block of the vineyard composed of a clay loam soil, on a west facing slope. It is made up entirely of the Dijon 667 clone which typically produces hearty and robust wine.

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Rancho Santa Rosa

**Production:** 110 cases

**Alcohol by volume:** 13.4%

**pH:** 3.55

**Titrateable acidity:** 0.58g/100 ml

**Cellaring potential:** Three to five years

**Bottle price:** \$45.00

The grapes were harvested on September 22nd at a relatively low sugar level of 22.8° Brix. After a three day cold soak period, the must was inoculated. We experimented by using about 12% whole clusters in one of the bins. This technique added a spicy quality to the aromatics, and a tannic edge to the texture of the wine. The grapes were pressed off after fourteen days in the fermenter, and then transferred to French oak barrels, of which about 30% were new. The wine was fined, filtered and bottled in late August, 2010.

The wine has a beautiful, dark ruby color with almost black edges. The aromas are a complex mix of spices including cinnamon, and briary blackberry. On the palate, the wine displays deep, rich flavors of ripe cherries and a hint of sweet pipe tobacco. The finish has a slight tannic edge which should soften with two to three years of bottle aging.

This wine's excellent acidity, and relatively low alcohol content, has resulted in one of the most balanced wines we have produced from the outstanding grapes at Rancho Santa Rosa Vineyard.

This wine will pair well with lighter meats such as veal, rabbit, pork, chicken and turkey.

Rick Longoria, Winemaker  
May 1, 2011