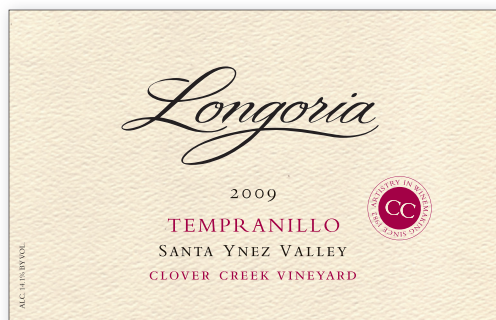


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2009 TEMPRANILLO

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

We are excited to release this new vintage of our Tempranillo, a wine that has received great acclaim by both critics and consumers in past vintages.

The harvest season in 2009 was slightly warmer than normal. However, my goal was to keep the sugar levels relatively low this year. Therefore, the grapes were harvested on October 3, at a moderate sugar level of 23.5 Brix.

The grapes were 100% destemmed, with 75% of the grapes crushed into our Ganimedes fermenter, and the balance into a small open top fermenter. The gentle pump over method with the Ganimedes tank, in addition to the refrigeration capability, resulted in a more aromatic and softer textured wine. This lot was then blended with the lot fermented in the open top tank, which had produced a more tannic and extracted wine. Both lots were aged in 100% American oak barrels, of which approximately 30% were new. After twenty months of barrel aging, the wine was blended and bottled in July, 2011.

The wine has a medium dark ruby color. The aromas are a mix of fragrant violets, ripe plums, cherries, and boysenberry liqueur. On the palate, the wine is medium bodied with juicy, succulent flavors of dark fruit, and hints of sweet oak vanillin. The tannins are silky and well integrated with the body of the wine. This vintage shows great finesse and elegance, which is the direction I intend on taking our Tempranillo.

Enjoy this wine with a variety of pork dishes, hearty stews and grilled meats.

Rick Longoria, *Winemaker*  
November 1, 2011

### TECHNICAL NOTES

#### Composition:

Tempranillo – Clover Creek Vineyard (97%)  
Syrah – Alisos Vineyard (3%)

**Production:** 243 cases

**Alcohol by volume:** 14.1%

**pH:** 3.78

**Titrateable acidity:** .55 g/100 ml.

**Cellaring potential:** Three to five years

**Bottle price:** \$36.00