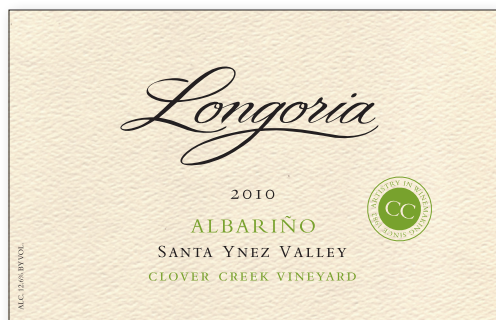


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2010 ALBARIÑO

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

The Albariño grapes tolerated the heat spell in early September far better than they did in 2009. We harvested the grapes on September 14th at a moderate sugar level of 22.0° Brix with excellent acidity.

The grapes were whole cluster pressed, and the juice was settled then racked into a stainless steel refrigerated fermenter. The long, cool fermentation produced a wine with enhanced aromatics and rich flavors.

The aromas are an intriguing blend of kiwi, custard and cantaloupe with a hint of a grass normally associated with Sauvignon Blanc. On the palate the wine is medium in body, with predominantly melon flavors. The high acidity of the wine provides for a long finish.

This is a wine that is easy to drink alone, but would also pair well with a variety of shellfish, calamari, and seafood salads.

TECHNICAL NOTES

Composition: 100% Albariño

Vineyard source: Clover Creek

Production: 204 cases

Alcohol by volume: 12.6%

pH: 3.12

Titrateable acidity: 0.83g/100 ml

Cellaring potential: One to two years

Bottle price: \$23.00

Rick Longoria, *Winemaker*
May 1, 2011