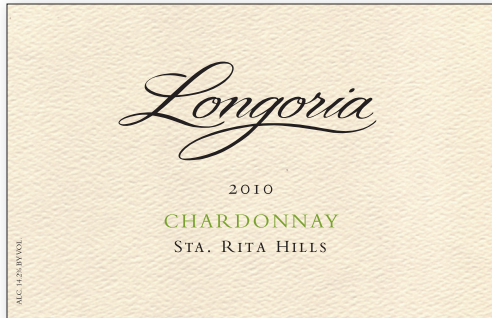


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2010 CHARDONNAY

Sta. Rita Hills

This 2010 Chardonnay from Santa Rita Hills is composed of a single vineyard lot produced from grapes grown at Zotovich Vineyard. The cool climate and sandy soils at this site produce a wine that is aromatic and balanced with high natural acidity.

The grapes were harvested on Oct. 2nd at a moderate sugar level of 24 Brix, which we feel was the optimal point of balancing the flavor development with the acidity level.

The grapes were pressed and the juice was settled before being transferred to French oak barrels for fermentation. After fermentation the lees were stirred every two weeks for the first three months. The wine was then allowed to clarify for the balance of the ten months of barrel aging. In order to preserve the fruit aromatics and flavor, no new oak barrels were used for the aging process. The wine was fined, filtered and bottled in early September 2011.

The wine has brilliant clarity with a pale straw golden color. The aromas are a mixture of lemon meringue and custard, candied orange rind and a hint of crème brûlée. On the palate it has light to medium weight with flavors of pear and nutmeg spice. The oak is well integrated with the flavors. The acidity is moderately high which contributes to a long crisp finish. The finish is developing a toasty caramel character which it will continue to do as it develops in the bottle.

This wine will pair well with a wide variety of dishes including poultry, fish prepared in cream sauces, and clam chowder.

Rick Longoria, Winemaker
February 2012

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Zotovich

Production: 68 cases

Alcohol by volume: 14.2%

pH: 3.24

Titrateable acidity: 0.71 g/100 ml.

Cellaring potential: Two to three years

Bottle price: \$28.00