

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2010 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

We are pleased to release another outstanding bottling of our popular *Lovely Rita* Pinot Noir. I believe the 2010 vintage in Santa Barbara County is on par with the stellar 2009 vintage. Both seasons had mild weather leading up to the harvest with some hot days in early September, which raised the sugar levels if the grapes were left on the vine too long. Our style calls for harvesting our grapes at moderate sugar levels, so the Pinot Noir grapes from Fe Ciega Vineyard for the *Lovely Rita* blend were harvested September 16th and 17th, at an average of 23.2 Brix.

Two thirds of the blend was fermented in our Ganimedes fermenter and the balance in an open top fermenter. The highly aromatic and soft wine produced in the Ganimedes tank combined with the more structured wine produced in the open top fermenter produced an elegant and complex Pinot Noir.

The wine was aged in French oak barrels for 11 months with about 20% of the barrels being new. The wine was fined and filtered before bottling on September 1st.

The color is a medium dark ruby with purple edges. The forward nose of the wine has aromas of spices, bark and raspberries with a subtle herbal element in the background. On the palate, the wine is medium weight with fleshy flavors of raspberries and cranberries. The oak component is well balanced with the fruit of the wine. The tannins are moderate and indicate the wine will benefit from several years of cellaring.

This wine will pair well with pepper encrusted sea bass, salmon, pork and finer cuts of beef.

Rick Longoria, Winemaker  
February 2012

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard sources:**

Fe Ciega (94%)

Bien Nacido (6%)

**Production:** 360 cases

**Alcohol by volume:** 13.8%

**pH:** 3.66

**Titrateable acidity:** 0.53 g/100 ml.

**Cellaring potential:** Three to five years

**Bottle price:** \$32.00