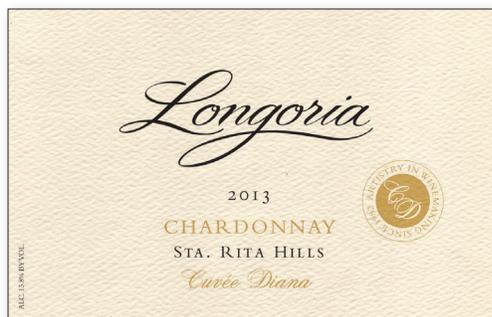


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2013 CHARDONNAY CUVÉE DIANA

Sta. Rita Hills

Inspiration

Our finest blend of Chardonnay is named after my wife and winery partner, Diana. Using my 30 years of experience of working with Sta. Rita Hills Chardonnay grapes, I created a blend that epitomizes the best of this world-class wine region.

Harvest

The harvest of 2013 began earlier than normal due to warm weather in late August. The grapes from the three component vineyards were harvested from September 3rd through September 9th, 2013. The average sugar content was 22.9 Brix with excellent levels of acidity.

Winemaking

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to French oak barrels for fermentation. The three wines aged *sur lie* for ten months before being blended and prepared for bottling. Only 14% of the wine aged in new French oak barrels in an effort to let the varietal character take center stage without the intrusion of new oak flavors and aromas.

The Wine

The wine displays a medium gold color with aromas of apples, pears, cinnamon and nutmeg. On the palate the wine is rich and moderately viscous with flavors of apples and crème brûlée in the finish. The wine's excellent acidity provides a long, lingering and refreshing finish.

Food Pairings

This is an elegant wine with a rich texture and full flavors. It will pair well with a variety of foods, including full-flavored fish, lobster and roasted chicken.

TECHNICAL NOTES

Composition: 100% Chardonnay from Sta. Rita Hills

Vineyard sources:

Rita's Crown (51%)

Rancho Santa Rosa (25%)

Fe Ciega (24%)

Production: 188 cases

Alcohol by volume: 13.8%

pH: 3.32

Titrateable acidity: 0.67 g/100 ml.

Cellaring potential: Four to six years

Bottle price: \$45.00

Rick Longoria, Winemaker
March 1, 2015