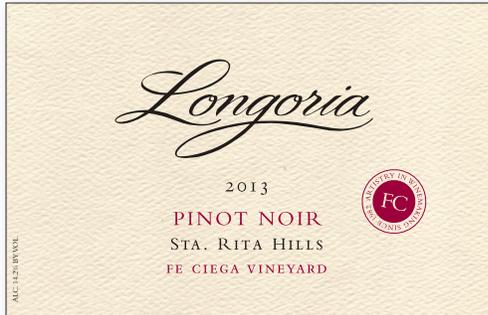


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2013 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

Our Estate Vineyard

Fe Ciega is our only estate vineyard, planted by Rick in 1998 and expanded to a total of 10 acres in 2008. The consistently high-quality wines produced from this vineyard have earned it a reputation as one of the “grand cru” sites in the Sta. Rita Hills appellation.

The Harvest

The Pinot Noir grapes at our estate vineyard were harvested during a four-day period beginning relatively early, on September 4th, with the exception of a small lot of the Pommard clone that was harvested on September 21st. The average sugar content was 23.8 Brix, with excellent acidity.

Winemaking

The grapes were entirely de-stemmed and crushed into small open-top fermenters. The cold soak period averaged two days, after which the must was inoculated with yeast strains specifically chosen to enhance the aromas and flavors of Pinot Noir. After an eleven-day fermentation, the wine was pressed off, settled and transferred to French oak barrels for aging. Only 38% of the barrels were new, in an effort to balance the oak component with the fruit of the wine. After 14 months of barrel aging the various lots were blended, lightly fined, filtered and bottled in January 2015.

The Wine

The wine has a medium dark ruby color. The nose is classic Fe Ciega, with floral notes leading to aromas of black cherries with hints of sage and cedar. On the palate the wine is medium bodied, with a moderately extracted texture followed by flavors of currants and cherries with a hint of orange peel. The tannins are silky, and the oak flavors are so well integrated as to almost not be perceived. The wine's acidity provides for a long, lingering finish.

Food Pairings

This Pinot Noir will pair beautifully with a wide variety of foods, including salmon, lamb, duck, quail and rabbit.

Rick Longoria, Winemaker
October 1, 2015

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 466 cases

Alcohol by volume: 14.2%

pH: 3.50

Titrateable acidity: 0.60 g/100ml.

Cellaring potential: Four to six years

Bottle price: \$55.00