

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2013 PINOT NOIR

Sta. Rita Hills – [La Encantada Vineyard](#)

The Vineyard

La Encantada Vineyard, planted by my longtime friend and pioneer vintner Richard Sanford, is located directly south of our estate vineyard, Fe Ciega. This is the third year I've sourced fruit from a block in this vineyard planted to the Dijon 777 clone.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: La Encantada

Production: 100 cases

Alcohol by volume: 14.1%

pH: 3.53

Titrateable acidity: 0.62 g/100ml

Cellaring potential: Three to five years

Bottle price: \$50.00

Release Date: November 1, 2015

The Harvest

The grapes were harvested on September 30th with an average sugar content of 23.5 Brix. The grapes were 100% destemmed and crushed into a small open-top fermenter. After a 14-day fermentation the wine was pressed off, settled and transferred to French oak barrels to begin aging. Approximately 25% of the barrels were new. After 14 months of aging, the wine was bottled in January 2015 without fining and with just a light filtration.

The Wine

The wine has a medium dark ruby color. The aromas are a complex mix of dried cherries, prunes and undertones of coastal sage. On the palate the wine is medium bodied with a full, round mouth-filling texture and flavors of dried fruit and cocoa. The tannins are smooth and silky and the oak seamlessly integrates with the flavors. The finish is smooth and lingering.

Food Pairings

This flavorful wine will pair well with Middle Eastern-style lamb and other rich food such as osso bucco.

A handwritten signature in red ink that reads 'Rick Longoria'. The signature is written in a cursive, flowing style.

Rick Longoria, Winemaker
November 1, 2015