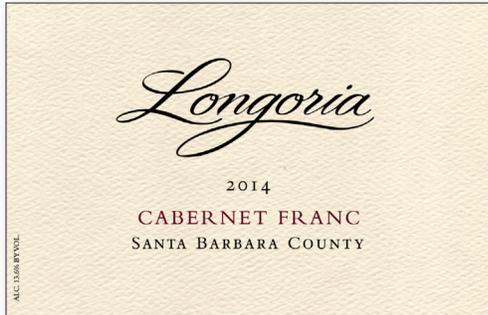


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2014 CABERNET FRANC

Santa Barbara County

### The History

My devotion to locally-grown Cabernet Franc started many years ago with my first vintage in 1990. My quest to discover and work with the best sites for this noble grape continues. Following the success of the 2013 Cabernet Franc, I blended another very limited bottling using the same two vineyard sources.

### Winemaking

The 2014 harvest was characterized by warmer than normal weather which resulted in a very early start to harvest. The Cabernet Franc grapes from Alisos Vineyard and Camp 4 Vineyard were harvested on September 19th and 26th, with an average 24.0 Brix sugar content. The grapes were 100% destemmed and crushed into open top fermenters. After a three-day cold soak, the musts were inoculated, commencing a nine-day fermentation. The wines were pressed off, settled and racked to French oak barrels, of which 30% were new. After aging for 21 months, the wines were blended, fined, filtered and bottled in July 2016.

### The Wine

The wine has a medium dark ruby color. The aroma is an enticing mix of chocolate, raspberry and herbal notes. On the palate, the wine is medium bodied with flavors similar to the aroma. The silky tannins and balanced acidity gives the wine a long, persistent finish.

### Food Pairings

Pair this wine with Bolognese pizza or ravioli, as well as other dishes with lamb and pork.

### TECHNICAL NOTES

**Composition:** 100% Cabernet Franc

**Vineyard sources:** Alisos Vineyard (50%)  
Camp 4 Vineyard (50%)

**Production:** 49 cases

**Alcohol by volume:** 13.6%

**pH:** 3.74

**Titrateable acidity:** 0.60 g/100ml

**Cellaring potential:** Four to six years

**Bottle price:** \$48.00

Rick Longoria, Winemaker  
November 1, 2016