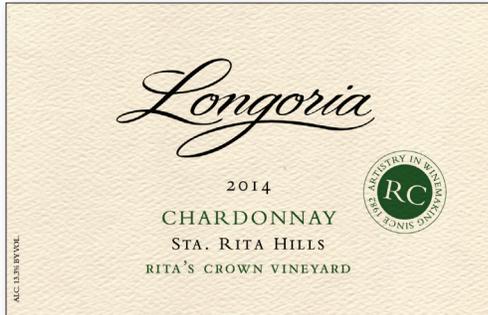


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 CHARDONNAY

Sta. Rita Hills – Rita's Crown Vineyard

The Vineyard

Rita's Crown Vineyard has quickly gained acclaim for the outstanding Chardonnay produced from its fruit. I source my grapes from a small 1.5 acre block planted to the Dijon clone 96. The site is situated on a steep south-facing slope containing rocky clay loam soil.

The Harvest

The growing season in 2014 was one of the warmest on record in our area. Because of this site's south-facing exposure and thinner soils, the Chardonnay grapes ripened nearly four weeks earlier than the year before. The grapes were harvested on August 8th, with a sugar content of 22.4 Brix.

Winemaking

The grapes were whole cluster pressed and the juice settled for 24 hours before being racked to French oak barrels for fermentation. After a 23-day fermentation, the barrels were consolidated and began an 11 month aging period. The lees at the bottom of the barrels were stirred every two weeks for the first three months to promote a richer mouth feel. Just 20% of the wine aged in new French oak barrels and it did not undergo malolactic fermentation. The wine was bottled in August 2015.

The Wine

The wine has a medium straw gold color. The aromas are an intriguing blend of caramel, butterscotch, and Key Lime pie. On the palate, the wine is medium bodied with expansive flavors of caramel apples and ends with a crisp, refreshing finish.

Food Pairings

This elegant, crisp Chardonnay will pair well with a wide variety of food including fish, shellfish and dishes such as clam linguini.

Rick Longoria, Winemaker
November 1, 2016

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Rita's Crown

Production: 46 cases

Alcohol by volume: 13.3%

pH: 3.27

Titratable acidity: 0.71 g/100ml

Cellaring potential: Three to four years

Bottle price: \$50.00