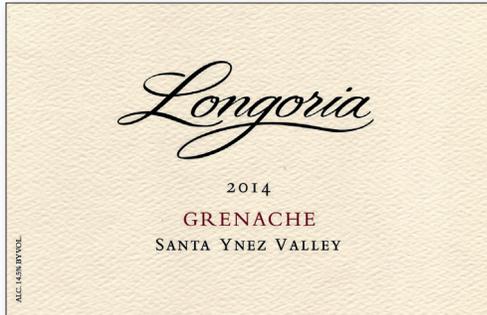


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2014 GRENACHE

Santa Ynez Valley

### Inspiration

From a winemaking perspective, I've had an on-and-off attraction to locally grown Grenache. It is a very difficult grape to farm well, and I've struggled to find a consistent source of fruit capable of producing a wine to our high standards. Having been pleased with the results of our 2013 Grenache, I again sourced the Grenache Noir clone from Camp 4 Vineyard.

### TECHNICAL NOTES

**Composition:** Grenache – Camp 4 Vineyard (90%)  
Syrah – Alisos Vineyard (10%)

**Production:** 54 cases

**Alcohol by volume:** 14.5%

**pH:** 3.81

**Titrateable acidity:** 0.47 g/100 ml.

**Cellaring potential:** Two to three years

**Bottle price:** \$30.00

### The Harvest

Camp 4 Vineyard is located northeast of Santa Ynez and enjoys a balanced climate of warm days and cool nights. The Grenache grapes were harvested on October 3rd, with a sugar content of 24.8 Brix.

### Winemaking

The grapes were 100% destemmed and crushed into a small open-top fermenter. Fermentation lasted for 13 days, after which the wine was pressed off, settled and racked to neutral French oak puncheons. I chose not to use any new oak barrels because, from my experience, the beautiful aromatics of Grenache can easily be overwhelmed with even a small percentage of new oak. The wine aged for 15 months before being lightly filtered and bottled in January 2016.

### The Wine

The wine has a medium garnet color. The aromas are of dried cherries and cranberries with hints of green tea in the background. On the palate the wine is soft, with rich flavors of dried berries and a hint of maple syrup in the finish.

### Food Pairings

This wine is a perfect accompaniment to summer meals including grilled sausages and peppers, smoked ham and barbecued tri-tip.

Rick Longoria, *Winemaker*  
March 1, 2016