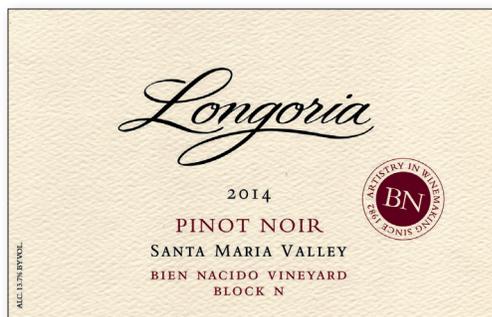


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2014 PINOT NOIR

Santa Maria Valley – **Bien Nacido Vineyard – Block N**

### The History

For over 20 years we have sourced our grapes from Block N, which was planted in the early 1970s to the heritage Martini clone. It has become one of the most coveted blocks of Pinot Noir at this iconic vineyard.

### The Harvest

An unusually warm growing season resulted in a relatively early harvest of our grapes on August 25th with an average sugar content of 24.4 Brix.

### Winemaking

The grapes were 100% destemmed and crushed into open-top fermenters. After two days of cold soaking, the must was inoculated with two different yeast strains. After a 9-day fermentation, the wine was pressed off into a tank for a few days, and then racked to French oak barrels, of which 35% were new. The wine aged for 16 months before being bottled in February 2016, without fining but with light filtration.

### The Wine

The wine has a vibrant ruby color of medium intensity with complex aromas of flower blossoms and cherries with hints of cloves and herbs. On the palate the wine is medium bodied with flavors of red fruits and a slight herbaceous quality. The wine's balanced acidity provides a fresh, succulent finish.

### Food Pairing

Enjoy this wine with salmon, cioppino and herb encrusted chicken.

Rick Longoria, *Winemaker*  
April 1, 2016

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Bien Nacido

**Production:** 254 cases

**Alcohol by volume:** 13.7%

**pH:** 3.73

**Titrateable acidity:** 0.56 g/100ml.

**Cellaring potential:** Three to five years

**Bottle price:** \$50.00