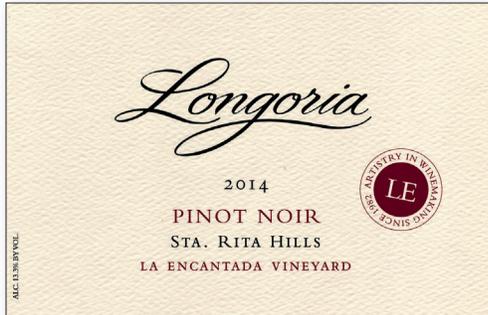


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 PINOT NOIR

Sta. Rita Hills – La Encantada Vineyard

The Vineyard

Located directly south of Fe Ciega Vineyard, La Encantada was planted in 2001 by pioneer vintner and longtime friend Richard Sanford. I source my fruit from a block that is planted to the Dijon 777 clone.

The Harvest

An unusually warm growing season resulted in a relatively early harvest of our grapes on August 26th with an average sugar content of 23.1 Brix and excellent acidity.

Winemaking

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for 3 days, the must was inoculated with yeast and fermentation lasted for 9 days. The wine was then pressed off, settled, and transferred to French oak barrels to begin aging. Approximately 33% of the barrels were new. After 15 months of aging the wine was bottled in February 2016, without fining and with just a light filtration.

The Wine

The wine has a ruby-garnet color of medium intensity. The aromas are a complex mixture of dried Montmorency cherries, herbs and cedar. On the palate the wine is medium to full-bodied with extracted flavors of dried cherries, cocoa and a hint of molasses. The tannins are moderate and the oak is seamlessly integrated with the flavors.

Food Pairings

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

Rick Longoria, Winemaker
April 1, 2016

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: La Encantada

Production: 95 cases

Alcohol by volume: 13.3%

pH: 3.57

Titrateable acidity: 0.56 g/100 ml.

Cellaring potential: Four to seven years

Bottle price: \$50.00