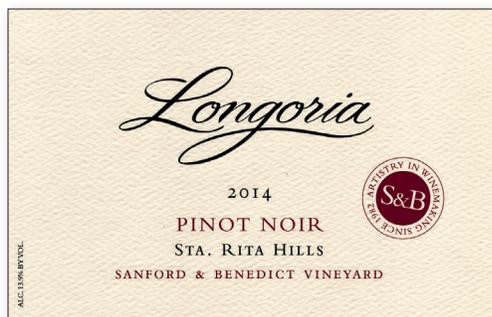


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Sanford & Benedict

Production: 66 cases

Alcohol by volume: 13.9%

pH: 3.59

Titrateable acidity: 0.63g/100 ml.

Cellaring potential: Five to eight years

Bottle price: \$50.00

2014 PINOT NOIR

Sta. Rita Hills – Sanford & Benedict Vineyard

Inspiration

I've had the privilege many times over the last 20 years to work with grapes from the famed Sanford & Benedict Vineyard. The exceptional wines I have been able to produce from this vineyard continue to inspire me.

The Harvest

In 2014, I sourced from a block planted to the Dijon 777 clone. Due to the abnormally warm temperatures in the summer of 2014, the grapes were harvested on August 26th, nearly 2 weeks earlier than in 2013. The sugar content measured 24.8 Brix with excellent acidity.

Winemaking

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for 4 days the must was inoculated with yeast to start the fermentation. After a 9-day fermentation the wine was pressed off, settled in a tank, then transferred to French oak barrels for aging. Only 39% of the wine aged in new French oak. After 15 months of aging, the wine was not fined but was lightly filtered before being bottled in February 2016.

The Wine

The wine has a medium dark ruby color. The aromas are a complex mix of black cherries and cranberries with a hint of cedar in the background. On the palate this Pinot Noir is medium bodied with flavors similar to the aromas. The wine has great extract and persistence; combined with the high acidity, this bodes well for extended bottle aging. I recommend decanting this wine for an hour before serving to allow the wine to open up.

Food Pairings

Enjoy this powerful Pinot Noir with fine cuts of beef, spring lamb and duck with a dark cherry sauce.

Rick Longoria, Winemaker
March 1, 2016