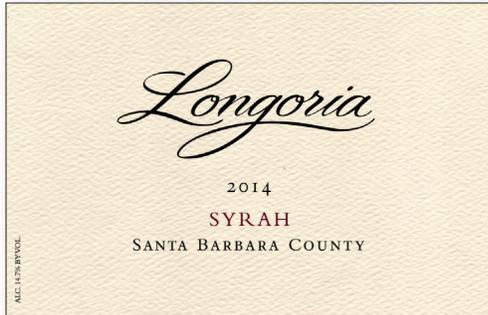


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 SYRAH

Santa Barbara County

Inspiration

I have been producing vineyard-designated Syrah from Alisos and Clover Creek vineyards for many years and have always noted that the distinct character of each vineyard complemented one another. For several years I've created a blend of the two wines for People Helping People's annual charity auction, Vino de Suenos, and it's sold out every year. This experience inspired me to create a very limited blend of these two stellar vineyards for our wine club.

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: 78% Alisos
22% Clover Creek

Production: 44 cases

Alcohol by volume: 14.7%

pH: 3.64

Titrateable acidity: 0.61g/100ml

Cellaring potential: Four to six years

Bottle price: \$35.00

The Harvest

The grapes were harvested in early October from both vineyards with an average sugar content of 25.0 Brix.

Winemaking

The grapes for both lots were 100% destemmed and crushed into small open top fermenters. After a four-day cold soak period, the musts were inoculated with yeast. The wine fermented for an average of 10 days, was pressed off, settled and racked to French oak barrels for aging. The blended wine was exposed to 30% new oak. The two lots aged for 26 months before being blended, fined, filtered and bottled in January 2017.

The Wine

The wine has a very dark ruby purple color. The aroma is an intriguing mix of black licorice, blackberries and white pepper. On the palate the wine has expansive flavors of ripe berries, and a hint of oak vanillin. The tannins are smooth and silky, a result of the unusually long aging period in barrels.

Food Pairings

Enjoy this wine with barbeque steaks, sausages and grilled vegetables.

Rick Longoria, Winemaker
April 1, 2017