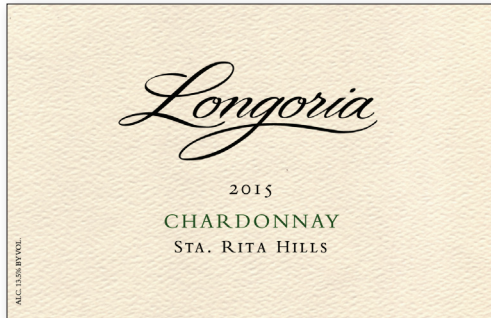


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2015 CHARDONNAY

Sta. Rita Hills

### The Harvest

2015 followed 2014 with another early harvest. On August 12th we began picking at the four different vineyards that we use for our Sta. Rita Hills bottling. Our last pick was on September 2nd, and despite some hot weather, I was able to harvest the grapes at our desired lower sugar levels. The average Brix was 22.0 with high levels of acidity.

### The Wine

The wine has a straw gold color of medium intensity. The aroma is a blend of apples and pears, and a hint of corn meal in the background. On the palate the wine is medium bodied with a rich texture. The flavors are of apples and pears with an added nuance of lemon custard. The high acidity creates a lingering finish that is clean and crisp.

### Winemaking

The entire grape lots were whole cluster pressed, and the juice settled for at least 24 hours before being racked to French oak barrels to ferment. The juice was inoculated with a yeast culture and fermentation lasted an average of 14 days. The wines aged in the same French oak barrels for 10 months prior to being blended and bottled in August 2016. Only 15% of this wine was aged in new barrels.

### Food Pairings

This elegant, well-balanced Chardonnay will accompany a wide variety of foods, including sweet corn bisque, roasted chicken and white fish sautéed in butter.

### TECHNICAL NOTES

**Composition:** 100% Chardonnay

**Vineyard source:** Zotovich (63%)

Kessler-Haak (16%)

Fe Ciega (12%)

Rita's Crown (9%)

**Production:** 54 cases

**Alcohol by volume:** 13.5%

**pH:** 3.29

**Titrateable acidity:** 0.72 g/100ml.

**Cellaring potential:** Three to five years

**Bottle price:** \$32.00

Rick Longoria, Winemaker  
February 1, 2017