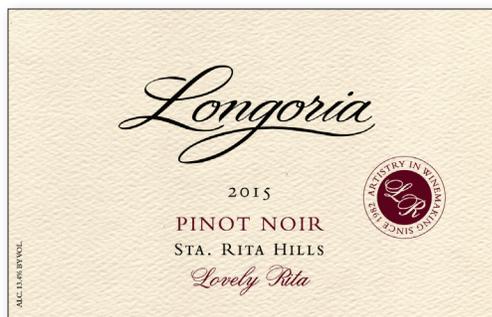


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2015 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

The Harvest

The 2015 harvest began even earlier than in 2014. On August 18th we harvested the Pinot Noir grapes from our estate vineyard Fe Ciega that we use for our Lovely Rita bottling. The average sugar content was 23.3 Brix with excellent acidity. We also sourced from two other vineyards in the eastern end of the Sta. Rita Hills AVA - Cloud 9 and Drum Canyon.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega (73%)

Cloud 9 (16%)

Drum Canyon (11%)

Production: 463 cases

Alcohol by volume: 13.4%

pH: 3.70

Titrateable acidity: 0.62 g/100ml.

Cellaring potential: Three to five years

Bottle price: \$32.00

Winemaking

The grapes were 100% destemmed and crushed into our Ganimedes fermenter or small open top fermentation tanks. After an average of 12 days of fermentation, the wines were pressed off and settled in tanks before being transferred to French oak barrels for aging. Only 9% of the blend aged in new barrels in an effort to preserve the beautiful fruit aromatics. The wine was bottled in August 2016.

The Wine

The color is brilliant ruby with a complex aroma of rose petal and floral notes followed by strawberries, cranberries and a hint of orange peel. On the palate the wine is medium bodied with flavors of dried red berries and black tea. The wine has light, dusty tannins indicating it will benefit from extended bottle aging. The wine's high acidity gives it a fresh, vibrant character making it a perfect companion to a variety of meals.

Food Pairings

Enjoy this wine with a variety of fish, including cod in red wine sauce, cioppino, and side dishes such as mushroom risotto.

Rick Longoria, Winemaker
February 1, 2017