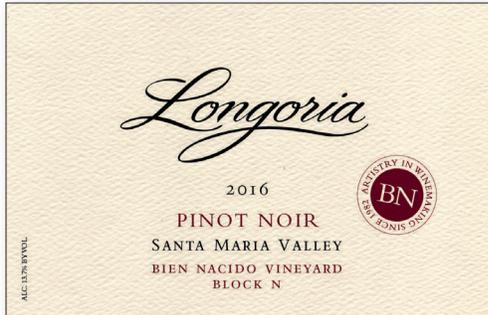


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2016 PINOT NOIR

Santa Maria Valley – **Bien Nacido Vineyard – Block N**

### The History

In 1993, I began sourcing Pinot Noir from Bien Nacido Vineyard's Block N - one of the original blocks planted in the early 1970s to the heritage Martini clone. The exemplary farming at Bien Nacido has contributed to my good fortune in producing many outstanding wines from this site. So, it is with some sadness that I announce that the 2016 vintage marks the end of an era. Our decision to focus on Pinot Noir from vineyards within the Sta. Rita Hills AVA means removing our beloved Bien Nacido Block N from our roster.

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Bien Nacido, Block N

**Production:** 100 cases

**Alcohol by volume:** 13.7%

**pH:** 3.49

**Titrateable acidity:** 0.55g/100ml

**Cellaring potential:** Five to seven years

**Bottle price:** \$50.00

### The Harvest

Similar to 2015, the weather during the 2016 growing season was warmer than usual. We harvested the grapes at Bien Nacido on August 24th with a sugar content of 23.4 Brix and excellent acidity.

### Winemaking

The grapes were 100% destemmed and crushed into an open top fermenter. After a four day cold soak, the must was inoculated with a yeast culture. After nine days of fermentation and skin contact, the wine was pressed off into a tank for settling and racked to French oak barrels, of which 33% were new. The wine aged for 14 months before being fined, lightly filtered and bottled in January 2018.

### The Wine

The wine has a medium, dark ruby garnet color. Its complex aromas are an array of hibiscus, cedar, raspberry and pomegranate. On the palate the wine is medium bodied with flavors of blackberry tart and a hint of thyme. The silky fruit and oak tannins that draw on the palate give the wine a long and succulent finish. I feel this may be one of the most elegantly balanced and true-to-terroir Bien Nacido bottlings I've ever made.

### Food Pairings

Enjoy this wine with rich, hearty recipes featuring prime cuts of beef such as beef tenderloin and rib-eye steaks or pork stews.

Rick Longoria, Winemaker  
April 1, 2018