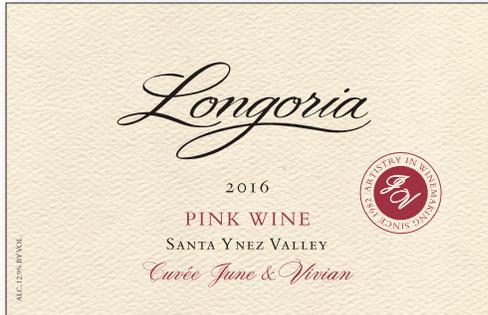


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2016 PINK WINE

Santa Ynez Valley – *Cuvée June & Vivian*

### Inspiration

In 2007, Diana and I introduced a pink wine, or rosé, to commemorate the birth of our first granddaughter, June Olivia. In 2016, we were blessed with our second granddaughter, Vivian Inez. We happily renamed our pink wine to celebrate both of our granddaughters, thus creating our first vintage of Cuvée June & Vivian.

### TECHNICAL NOTES

#### Composition:

Tempranillo – Clover Creek Vineyard (56%)

Mourvedre – Balaban Vineyard (26%)

Albariño – Clover Creek Vineyard (10%)

Grenache – Camp 4 Vineyard (8%)

**Production:** 36 cases

**Alcohol by volume:** 12.9%

**pH:** 3.57

**Titrateable acidity:** 0.61g/100ml

**Cellaring potential:** Nine to twelve months

**Bottle price:** \$22.00

### The Harvest

The 2016 harvest returned to a normal weather pattern with harvest dates closer to historical averages than the last two vintages. The Tempranillo grapes were harvested on September 5th, and the Mourvedre grapes were harvested on October 1st.

### Winemaking

The grapes for both lots were destemmed and crushed in harvest bins, and allowed to settle for several hours enabling the juice to soak up the appropriate blush color from the skins. The grapes were then pressed off, and the juice was transferred to stainless steel drums for fermentation. After an average eight days fermentation, the wines were racked to stainless steel containers for a short aging period. For the first time I included Albariño to give it a floral note. I also blended a small amount of Grenache to give the flavor a spicy quality. The wines were blended, filtered and bottled in February 2017.

### The Wine

The wine has a beautiful pink color with copper accents. The aroma has a floral quality as well as a blend of cantaloupe, watermelon and strawberries. On the palate the wine has a light body with melon flavors, and a crisp lingering finish.

### Food Pairings

Perfect for summer fare, this rosé will pair well with prosciutto-wrapped cantaloupe, grilled shrimp and seafood salads. Serve moderately chilled.

Rick Longoria, *Winemaker*  
March 1, 2017