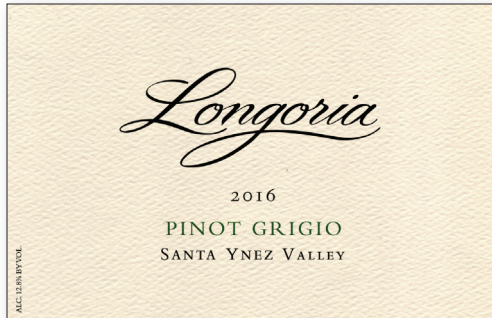


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 PINOT GRIGIO

Santa Ynez Valley

The Harvest

The weather returned to more of a normal pattern in 2016, resulting in the harvest of the Pinot Grigio grapes at Clover Creek Vineyard on August 19th with a sugar content of 21.2 Brix.

Winemaking

The grapes were whole-cluster pressed and settled to a stainless steel tank for 24 hours, then racked to another stainless steel fermenter to begin fermentation. This lasted for 14 days, after which the wine was racked to stainless steel barrels to age. The wine was bottled in early February 2017.

The Wine

The wine has the typical pale straw gold color of this grape varietal. The aromas are a complex mix of flower blossoms, pears, honey and nutmeg. On the palate the wine is light to medium bodied with flavors of crisp apple and kiwi. The excellent acidity gives the wine a clean, crisp and lingering finish.

Food Pairings

This wine can be enjoyed as a warm weather aperitif or can accompany lighter fare such as seafood salads and pasta dishes.

TECHNICAL NOTES

Composition: 100% Pinot Grigio

Vineyard sources: Clover Creek

Production: 162 cases

Alcohol by volume: 12.8%

pH: 3.49

Titrateable acidity: 0.62g/100ml

Cellaring potential: One to two years

Bottle price: \$22.00

Rick Longoria, Winemaker
April 1, 2017