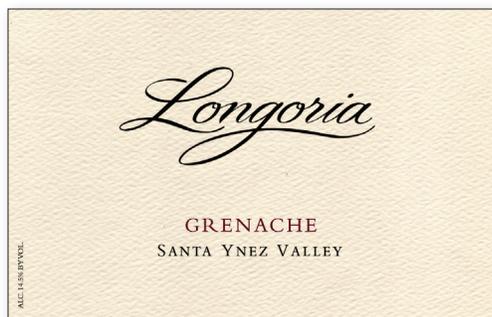


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



GRENACHE

Santa Ynez Valley

Inspiration

During my many years of working with Grenache, I've noticed that quality can vary from year to year. This was the case with our 2015 vintage. After repeated tastings, I felt adding Grenache from the 2014 vintage would enhance and elevate the wine. A small amount of Syrah was also included for its color and spicy nuances. I'm very pleased with the results, as the blend showcases the strengths of both the 2014 and 2015 vintages.

Winemaking

For both vintages, I sourced the Grenache from Camp 4 Vineyard in the Santa Ynez Valley. In 2014, the grapes were harvested on October 3rd at 24.8 Brix. In 2015, grapes from the same block were harvested three weeks earlier on September 17th at 23.3 Brix. Both lots were 100% destemmed and crushed into small open top fermenters. Following a three day cold soak period, the must was inoculated with yeast and fermented for an average of 10 days. The wines were pressed off, settled and racked to neutral French oak barrels for aging. The 2014 wine aged for 22 months, while the 2015 wine aged for 10 months. The wines were blended and lightly filtered before being bottled in August 2016.

The Wine

The wine has a medium to light ruby color with a slight tawny edge. The aromas are of ripe strawberries and mince pie with a hint of rhubarb in the background. On the palate the wine has a soft, plush mouth feel with flavors of baked strawberries and dried red currants. The finish has a lingering taste of walnuts. Contrary to the prevailing style of big, high alcohol California Grenache, I feel this is a well-balanced and elegant wine.

Food Pairings

This vibrant Grenache will pair well with ham, chicken and mild cheeses served with fruits and nuts.

Rick Longoria, Winemaker
February 1, 2017

TECHNICAL NOTES

Composition: 2015 Grenache – Camp 4 Vineyard (50%)
2014 Grenache – Camp 4 Vineyard (45%)
2015 Syrah - Clover Creek Vineyard (5%)

Production: 96 cases

Alcohol by volume: 14.5%

pH: 3.77

Titrateable acidity: 0.48g/100ml

Cellaring potential: Two to three years

Bottle price: \$30.00