

Longoria

G R A N D T A S T E V I N O R D E R

May 2009



Rick and Diana Longoria

*Invite You to a Grand Tastevin Order
Members Only Event*

Event: Barrel Tasting and Luncheon

Place: Longoria Winery

Address: 1700 Industrial, Unit A, Lompoc, Ca

Date: Saturday, July 18th

Time: 1 to 4pm

RSVP: By July 6th to info@longoriawine.com or
by calling us at 866-759-4637. GTO Members Only.

FOR THE LAST SEVERAL YEARS we have included the new release of our Albariño in your May GTO shipment. However this year, due to a very sluggish fermentation, our 2008 Albarino is not ready to be shipped. As a result, we have decided to send you a bottle of our new release of Cuvée June, which we did not send out at all last year. I feel you will find this refreshing dry rosé to be a suitable substitute for the Albariño as it should pair well with many of the same dishes. We expect the 2008 Albariño to be available around the beginning of July. We will send you an email message letting you know of its release.

Please save the date for our Annual GTO Members Open House at our Lompoc winery facility, on Saturday, July 18th from 1 to 4 pm. Rick will conduct a fun and informative tasting of wines, including barrel samples. An exclusive selection of library wines in magnum bottles will also be available for purchase. We will be providing lunch. No charge for GTO Members, two per membership. Please RSVP by July 6th to info@longoriawine.com or by calling us at 866-759-4637.

RICK'S WINEMAKER NOTES



2008 PINK WINE

Santa Barbara County - **Cuvée June**

WHEN WE MADE THE FIRST CUVÉE JUNE in 2007 to celebrate the birth of our granddaughter June, we intended for it to be a one time bottling. But the reception to our first dry rosé was so great and we enjoyed drinking it so much at our own family gatherings that we decided to produce it again in 2008.

Not wanting to mess with success, we used the same varietals, and vineyard sources as we did in 2007. The Syrah grapes from Clover Creek Vineyard were harvested on September 20th and the Grenache grapes from Alisos Vineyard were harvested on October 3rd. Both lots were blended together and fermented in a small refrigerated stainless steel tank. After fermentation the wine was transferred to a combination of stainless steel drums and a few neutral French oak barrels.

The color is a slightly paler pink than the 2007 wine. This could be due to the Syrah grapes having a lower sugar level at harvest. The aroma is very strong with hints of strawberries, watermelon and peaches. On the palate the wine has similar flavors of fruit found in the aroma. The high acidity gives the wine a long, fresh and refreshing finish.

Enjoy a chilled glass of Cuvée June by itself or you may want to serve it with salmon salad and picnic fare such as cold cuts, cheeses and bread.

COMPOSITION: 52% Syrah – Clover Creek Vineyard
48% Grenache – Alisos Vineyard

PRODUCTION: 100 cases

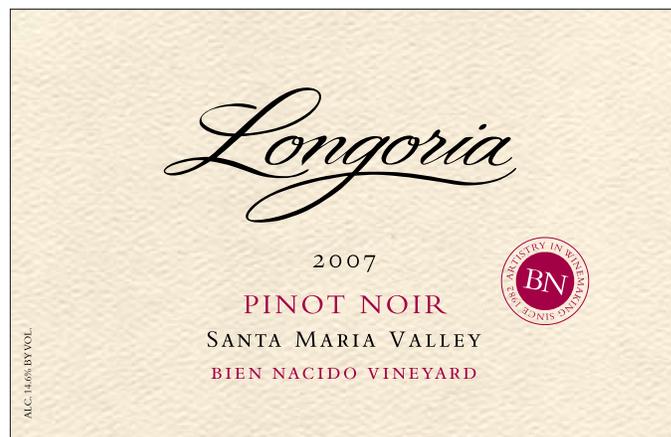
ALCOHOL BY VOLUME: 13.3%

pH: 3.21

TITRATABLE ACIDITY: 0.66 g/100 ml.

CELLARING POTENTIAL: One to two years

BOTTLE PRICE: \$22.00



2007 PINOT NOIR

Santa Maria Valley - **Bien Nacido Vineyard**

WE ARE PLEASED TO RELEASE our 13th vintage of Pinot Noir from this renowned vineyard. The section of the vineyard allocated to Longoria Wines is one of the oldest blocks, planted to the Martini clone. With the old 12'x 6' spacing this block normally does not yield a very large crop, and true to form, the yield was just 1.84 tons of grapes from our 1.6 acre block.

The weather during the final days of harvest was ideal for the slow ripening of the grapes. The fruit was harvested on September 25, at an average sugar level of 25.2° Brix. The grapes were 100% destemmed and crushed into our small open top fermenters. After a three day period of cold soaking the must was inoculated with yeast and was pressed off at dryness ten days later. Aging took place in French oak barrels, of which 30% were new, for 11 months prior to bottling.

The wine has a moderately dark ruby color. The aroma is very forward with lots of spices, dried fruits, and the typical herbal tea aromas of Bien Nacido Vineyard Pinot Noir.

On the palate it is medium bodied with flavors of dried cherries, herbs, and a hint of oak toast in the finish. The acidity is very well balanced and the tannins are smooth, making this a very enjoyable wine upon its release, however, cellaring for a minimum of six months will enable the wine to develop even more.

Enjoy this wine with cioppino, chicken with sage, and lamb with mint sauce.

COMPOSITION: 100% Pinot Noir

VINEYARD SOURCE: Bien Nacido Vineyard

PRODUCTION: 111 cases

ALCOHOL BY VOLUME: 14.6%

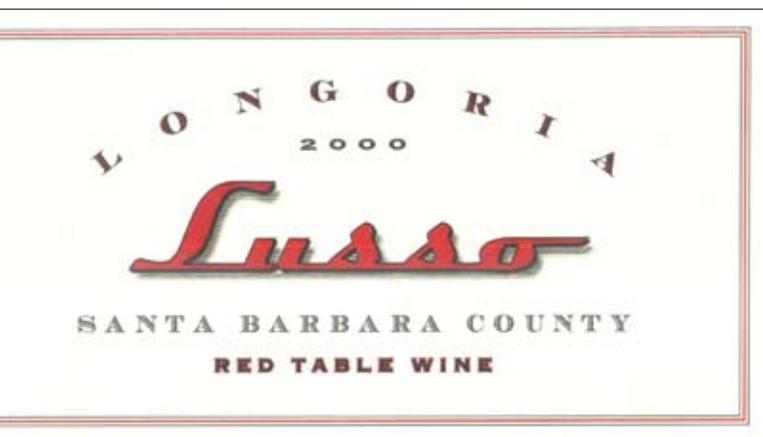
pH: 3.74

TITRATABLE ACIDITY: 0.60 g/100 ml.

CELLARING POTENTIAL: Three to five years

BOTTLE PRICE: \$45.00

LIBRARY RELEASE



2000 LUSO

Santa Barbara County

WHEN I WROTE MY NOTES about this wine upon its release in 2004, I estimated that it would age from eight to twelve years. We are re-releasing this wine five years later and I am pleased to say that my estimate was not far off.

The wine has developed a brick red hue around the edges which is expected for a wine of its age. The aromas are an attractive and very complex mix of dried cherries, cedar, and exotic spices. On the palate the wine is smooth and supple upon entry then exits with a tangy acidity, so characteristic of Italian grape varieties. The wine has definitely mellowed over the last five years since its initial release. It has developed a wonderful sweet flavor and texture, and with its great acidity, this wine shines when paired with food. Although this wine has reached its plateau, it will stay as vibrant as it is now for another two to three years. However, it's hard to imagine anyone will want to hold these bottles for that long.

Suggested pairings would include pastas with Italian sausage, hearty pizzas, and pork tenderloin with cherries.

COMPOSITION: 85% Sangiovese, 9% Merlot, 6% Nebbiolo

PRODUCTION: 160 cases on original release, 14 cases available

ALCOHOL BY VOLUME: 13.9%

PH: 3.32

TITATABLE ACIDITY: 0.74 g/100 ml.

CELLARING POTENTIAL: Two to three more years

BOTTLE PRICE: \$36.00

REMINDER

GTO Members will have 30 days after receiving their shipment to order any of these wines. Any remaining wine will then become available to the main Club.

UPCOMING EVENTS

WINE CLUB OPEN HOUSE

Longoria Tasting Room & Garden,

2935 Grand Ave, Los Olivos - Saturday, June 13th

Taste the flavors of Italy & Spain. We will be pouring the 2008 Pinot Grigio, 2006 Tempranillo and our 2000 Lusso Library Wine, with food specially prepared by New West Catering. Stop by anytime between noon and 4 pm. No charge for Wine Club members, 2 per membership. Club members may bring guests at \$20 per person. You must RSVP no later than June 1st to info@longoriawine.com or toll-free: 866-759-4637. We will be closed to the public this day.

RED, WHITE, & BLUES FESTIVAL

Buttonwood Farm Winery - Saturday, June 27th

Longoria Wines and Buttonwood Farm Winery present their annual salute to fine wine and the Blues in the vineyard at Buttonwood Farm from 3 to 7 pm. Bring a chair or blanket and a picnic lunch and listen or dance to some great Blues by artist Pamela G! Tickets are \$35 each. Wine Club Members may purchase up to four tickets at \$30 each. Limited to 300 people and sold out every year. Reserve your tickets early! Call us: 866-759-4637 or email: info@longoriawine.com

GTO MEMBERS ONLY EVENT

Longoria Production Facility,

1700 Industrial Way, Unit A, Lompoc - Saturday, July 18th

Rick will conduct a fun and informative wine tasting including barrel samples. Library magnums will be available for sale and lunch will be provided. The tasting begins at 1 pm and the event should be over by 4 pm.

ANNUAL CELEBRATION OF HARVEST FESTIVAL

Rancho Sisquoc Winery - Saturday, October 10th

This year's Celebration of Harvest will be held on October 10th from 1 to 4 pm, and once again on the beautiful grounds of Rancho Sisquoc Winery in the Santa Maria Valley. Local restaurants, caterers and food suppliers will showcase their talents and produce by providing delicious samples. Live music from several bands will keep our toes tapping. For tickets and more information go to: www.sbcountywines.com or call: 805-688-0881.

LONGORIA BLUES CUVÉE RELEASE & ARTIST RECEPTION

Longoria Tasting Room and Garden,

2935 Grand Ave, Los Olivos - Sunday, October 11th

Join us the Sunday after the Harvest Festival to celebrate the release of our new 2007 Blues Cuvée label. Meet artist Trent Call and taste the new Blues Cuvée. We will also have light appetizers and live blues music by Barry Big B Brenner available for your entertainment. No charge for Wine Club members. For more information email: info@longoriawine.com or call: 866-759-4637.

GRAND TASTE VIN ORDER MAY 2009 ORDER FORM

Order online today at www.longoriawine.com, email info@longoriawine.com, fax 805-688-2676, or phone 866-RLWINES to purchase Longoria wines. This shipment contains two bottles of the 2007 Pinot Noir, Bien Nacido Vineyard, one bottle of the 2008 Cuvée June, Pink Wine and one bottle of the 2000 Lusso, Santa Barbara County. The total cost for this shipment is \$152.03, inclusive of 15% discount, packaging, shipping and sales tax, when applicable.

NEW RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT	QTY	AMOUNT
2008 Cuvée June, Santa Barbara County	\$22.00	\$18.70	\$17.60	_____	_____
2007 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00	_____	_____

LIBRARY RELEASE

2000 Lusso, Santa Barbara County	\$36.00	\$30.60	\$28.80	_____	_____
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CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT	QTY	AMOUNT
2008 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20	_____	_____
2007 Albariño, Clover Creek Vineyard	\$26.00	\$22.10	\$20.80	_____	_____
2007 Chardonnay, Santa Rita Hills	\$28.00	\$23.80	\$22.40	_____	_____
2007 Chardonnay, Cuvée Diana	\$36.00	\$30.60	\$28.80	_____	_____
2006 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2006 Pinot Noir, Sanford & Benedict Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2006 Pinot Noir, Fe Ciega Vineyard	\$54.00	\$45.90	\$43.20	_____	_____
2007 Pinot Noir, Santa Rita Hills	\$32.00	\$27.20	\$25.60	_____	_____
2007 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00	_____	_____
2006 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40	_____	_____
2006 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20	_____	_____
2006 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40	_____	_____
2006 Evidence, Santa Barbara County	\$38.00	\$32.30	\$30.40	_____	_____
2006 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80	_____	_____

POSTERS

Blues Cuvée Litho (unsigned) \$15.00 / \$12.75 WINE CLUB AMOUNT
 ___ Kuder (93/94) ___ Burridge (95/96) ___ Walsh(97/98) ___ Jaress (99/00) ___ Dysinger (01/02) ___ Seco (03/04) ___ Jones (05/06) _____

Blues Cuvée Litho (signed) \$35.00 / \$29.75 WINE CLUB
 ___ Kuder (93/94) ___ Burridge (95/96) ___ Walsh(97/98) ___ Jaress (99/00) ___ Dysinger (01/02) ___ Seco (03/04) ___ Jones (05/06) _____

WINE CLUB MEMBER DISCOUNT 15% ON 1-11 BOTTLES; 20% ON 12 BOTTLES OR MORE!

CREDIT CARD: VISA MASTERCARD

CARD NUMBER: _____ EXP. DATE: _____

NAME ON CARD: _____ SIGNATURE: _____

(Must be 21 years of age)

BILL TO:

NAME: _____

MAILING ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

EMAIL ADDRESS: _____

SHIP TO: (If different than above)

NAME: _____ COMPANY: _____

SHIPPING ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

DAYTIME PHONE: () _____

SUBTOTAL _____

DISCOUNT _____

CA SHIPPING & PKG _____

8.75% CA SALES TAX _____

TOTAL _____

CALIFORNIA SHIPPING RATES

2 btls \$10.00; 4 btls \$14.00

6 btls \$16.00; 12 btls \$22.00

Lithograph/Poster \$5.00

Please call for out-of-state and expedited rates

REMIT TO: LONGORIA WINES

P.O. Box 186
 Los Olivos, CA 93441

Phone: 805.688.0305

Toll Free: 866.759.4637

Fax: 805.688.2676

www.longoriawine.com