

# Longoria

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

May 2014

## A NOTE FROM RICK

THIS SECOND GTO SHIPMENT consists of new releases of three of our limited production wines and one library wine.

Included are two exciting Sta. Rita Hills Chardonnays: the 2012 Cuvée Diana and the 2012 Rita's Crown Vineyard. Also included are two Sta. Rita Hills Pinot Noirs: the 2012 La Encantada Vineyard and, from our library, the 2006 Fe Ciega Vineyard.

My notes on these wines can be found within our newsletter.

As GTO members, you get first priority in ordering any of these wines during the month of May, before the wines are released to regular Club members and the general public. Ordering within 30 days also entitles you to an extra 5% discount on these wines.

There is a very limited amount of the 2006 Fe Ciega Pinot Noir available, so I encourage interested members to order within the 30 days to avoid disappointment.

We hope you are able to join us for our Wine Club Members Appreciation Day scheduled for Saturday, July 26th, and the Grand Tastevin Order Luncheon on Sunday, July 27th. The location for these events is yet to be determined, however we hope we will have our new winery facility completed in time to hold the events there.

Cheers,



— Rick Longoria, Winemaker



**SAVE THE DATES**

**WINE CLUB MEMBERS**

**APPRECIATION DAY**

**SATURDAY, JULY 26TH, 2014**

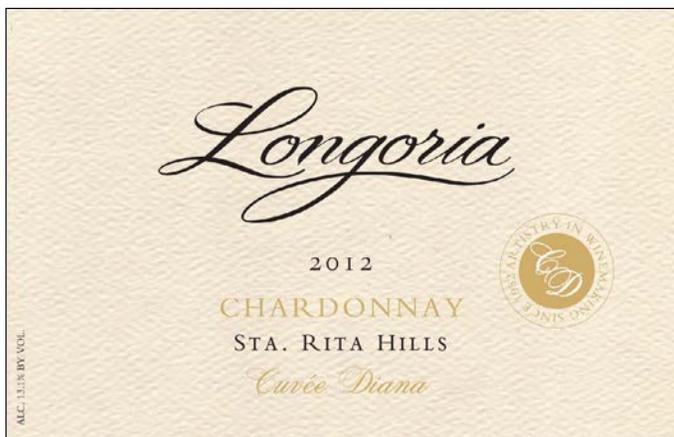
**NOON TO 4 P.M.**

**GRAND TASTEVIN ORDER  
MEMBERS-ONLY LUNCHEON**

**SUNDAY, JULY 27TH, 2014**

**NOON TO 3 P.M.**

# RICK'S WINEMAKER NOTES



## 2012 CHARDONNAY

Sta. Rita Hills - **Cuvée Diana**

OUR FINEST BLEND OF CHARDONNAY is named after my wife and winery partner, Diana. The blend is composed exclusively of Chardonnay grapes grown within the Santa Rita Hills viticultural appellation. All of the lots were harvested, fermented and aged separately, with the final blend created just before bottling.

The 2012 harvest experienced weather patterns very similar to the 2011 harvest. The mild weather allowed the grapes to ripen slowly, with harvest taking place in three of the four vineyards on September 22nd, with an average sugar content of 22.8 Brix. The grapes were whole cluster pressed and the juice settled for 24 hours before being racked to another tank and barrels for fermentation. The barrels were topped off and the wine that was fermented in tank was racked to barrels for aging. Just 26% of the barrels were new in an effort to preserve the fruit aromas and flavors. After 13 months the wines were blended and prepared for bottling in mid-December 2013.

The wine has a medium gold color with complex aromas of apple, pear, corn meal and brown spices. On the palate the wine is medium bodied with flavors of pears, brown spices and a hint of oak vanillin. The wine has a great balance of fruit and acidity. The finish is crisp and refreshing.

Serve with pan fried crab cakes, grilled trout in a Meyer lemon butter sauce, warm goat cheese and pear salad or roasted poultry.

**COMPOSITION:** 100% Chardonnay

**VINEYARD SOURCES:** Rita's Crown (47%),  
Rancho Santa Rosa (35%), Zotovich (12%), Fe Ciega (6%)

**PRODUCTION:** 147 cases

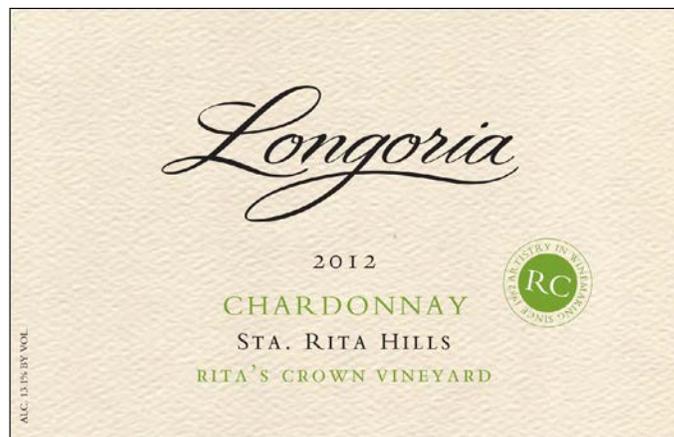
**ALCOHOL BY VOLUME:** 13.1%

**pH:** 3.28

**TITRATABLE ACIDITY:** 0.64 g/100 ml.

**CELLARING POTENTIAL:** Four to six years

**BOTTLE PRICE:** \$40.00



## 2012 CHARDONNAY

Sta. Rita Hills - **Rita's Crown Vineyard**

THIS IS THE SECOND VINTAGE of Chardonnay from grapes grown exclusively at Rita's Crown Vineyard. Located just a mile east of our vineyard, Rita's Crown is a steep, south-facing slope with rocky clay loam soil. The grapes produce an elegant Chardonnay with higher acidity and lower alcohol that resemble the structure of a Burgundian wine. This block is planted to clone 96 of Chardonnay.

The grapes were harvested on September 8th with a sugar content of 21.5 Brix and very high acidity. They were whole cluster pressed and the juice settled for 24 hours before being transferred to barrels for fermentation. The barrels were then topped off and the wines began a 13-month aging period. Using the "sur lie" technique, we stirred the lees at the bottom of the barrels once every two weeks for the first four months to promote a richer mouthfeel to the wine. The new oak component is 26%, and 26% of the wine underwent malolactic fermentation. Bottling was in mid-December 2013.

The wine has a medium gold color and aromas of fruit with an emphasis on the secondary aromas of caramel and butterscotch. On the palate the wine is light to medium bodied with flavors similar to what the aromas hint at. The high acidity comes through quickly and provides a crisp, long finish. With a year or more of additional bottle aging the caramel and butterscotch flavors will begin to develop in the finish.

Enjoy this wine with rich seafood such as lobster and scallops.

**COMPOSITION:** 100% Chardonnay

**VINEYARD SOURCE:** Rita's Crown

**PRODUCTION:** 76 cases

**ALCOHOL BY VOLUME:** 13.1%

**PH:** 3.15

**TITRATABLE ACIDITY:** 0.68 g/100 ml.

**CELLARING POTENTIAL:** Four to six years

**BOTTLE PRICE:** \$50.00

*The wines included in your shipment vary according to your Wine Club selection. The cost for each shipment includes the price of the wine, less your Wine Club discount, plus packaging, shipping and appropriate sales tax, when applicable.*



### **2012 PINOT NOIR**

Sta. Rita Hills - **La Encantada Vineyard**

PLANTED IN 2001 BY MY LONGTIME FRIEND and pioneer vintner, Richard Sanford, La Encantada Vineyard has become a highly sought after source of Pinot Noir grapes. This is the second year I've made wine from this vineyard, which is located directly across from Fe Ciega. The block where I sourced my fruit from is planted to the Dijon 777 clone.

The grapes were harvested on October 1st with a sugar content of 24.6 Brix. They were 100% destemmed and crushed into a small open top fermenter. After a 17 day fermentation the wine was pressed off, settled and transferred to French oak barrels to begin aging. Approximately 30% of the barrels were new. After 15 months of aging, the wine was bottled in mid-January 2014 without fining and with just a light filtration.

The wine has a medium dark ruby color and the aromas are an exotic array of ripe blackberries, leather, red currants, herbs and molasses. The wine is medium bodied, with a juicy texture and flavors of pumpkin, red currants and Mexican chocolate. The flavors are so strong that there is hardly any evidence of oak in the flavor. The tannins are seamlessly integrated with the flavors. The acidity level is high for California Pinot Noir, which gives the wine a long, complex finish.

Enjoy this wine with Middle Eastern style lamb and flavorful fish such as salmon.

**COMPOSITION:** 100% Pinot Noir

**VINEYARD SOURCE:** La Encantada

**PRODUCTION:** 103 cases

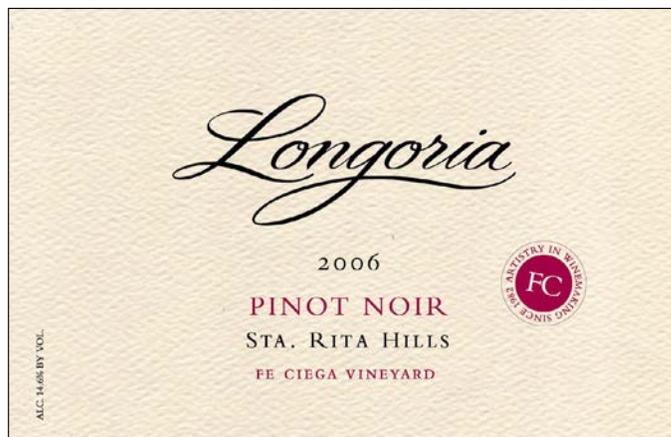
**ALCOHOL BY VOLUME:** 14.4%

**pH:** 3.56

**TITRATABLE ACIDITY:** 0.63 g/100 ml.

**CELLARING POTENTIAL:** Four to seven years

**BOTTLE PRICE:** \$50.00



### **LIBRARY RELEASE**

### **2006 PINOT NOIR**

Sta. Rita Hills - **Fe Ciega Vineyard**

ONE OF THE MOST REWARDING EXPERIENCES for me is to revisit a wine that has been celled for a number of years. This 2006 Pinot Noir, Fe Ciega Vineyard was originally released in 2008 and received great praise from critics and consumers. Tasting it six years later, I understand why.

The color is still relatively dark for a Pinot Noir but has developed an orange hue at the edges, which is expected from a wine of this age. The aroma is an intriguing mix of coffee, molasses, ripe loganberries and cherries with hints of sage and cedar. On the palate the wine is very smooth with all of the elements such as oak, fruit, tannins and acids resolved in harmonious balance. The flavors are of dried cherries and loganberries with hints of orange zest. Because the wine will continue to open up after 30 minutes to reveal even more nuances of aromas and flavors, I suggest decanting this wine 30-45 minutes before serving.

I feel this wine is at its peak of development so I suggest enjoying it sometime in the next 9-12 months.

Enjoy with beef tenderloin or filet mignon served with a béarnaise sauce.

**COMPOSITION:** 100% Pinot Noir

**VINEYARD SOURCE:** Fe Ciega

**ORIGINAL PRODUCTION:** 860 cases

**ORIGINAL RELEASE DATE:** June 1, 2008

**ALCOHOL BY VOLUME:** 14.6%

**pH:** 3.57

**TITRATABLE ACIDITY:** 0.59 g/100 ml.

**CELLARING POTENTIAL:** One year

**BOTTLE PRICE:** \$60.00

# LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2012 Chardonnay, Cuvée Diana	\$40.00	\$34.00	\$32.00
2012 Chardonnay, Rita's Crown Vineyard	\$50.00	\$42.50	\$40.00
2012 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00

LIBRARY RELEASE IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2006 Pinot Noir, Fe Ciega Vineyard	\$60.00	\$51.00	\$48.00

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2013 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2011 Chardonnay, Cuvée Diana	\$40.00	\$34.00	\$32.00
2011 Chardonnay, Rita's Crown Vineyard	\$55.00	\$46.75	\$44.00
2012 Chardonnay, Sta. Rita Hills	\$30.00	\$25.50	\$24.00
2011 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2012 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2012 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2012 Pinot Noir, Fe Ciega Vineyard, Block M	\$55.00	\$46.75	\$44.00
2011 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
2011 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2011 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2011 Evidence, Bordeaux-Style Blend	\$42.00	\$35.70	\$33.60
2010 Hoo Doo Red, Santa Barbara County	\$18.00	\$15.30	\$14.40
2010 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40

## REMINDER

Reorder any of the wines in your shipment within 30 days and get an extra 5% discount. Since these wines are available only to GTO members for 30 days you must email us at: [info@longoriawine.com](mailto:info@longoriawine.com) or phone 866-759-4637 to place your order. After 30 days these wines will be available to the main Club at the regular price.



Become a Longoria Wines Facebook Fan and keep up with what we're doing throughout the year! See the latest videos and photos of what's happening in the winery and vineyard. Read articles written about us and our wines. Go to:

[www.facebook.com/LongoriaWines](http://www.facebook.com/LongoriaWines)

## 2014 SCHEDULE OF RELEASES

### WINE CLUB

**June:** 2013 Albariño  
2012 Syrah, Clover Creek Vineyard

**October:** 2012 Blues Cuvée  
2012 Pinot Noir, Fe Ciega Vineyard

### GRAND TASTEVIN ORDER

**November:** 2012 Tempranillo, Santa Ynez Valley  
2012 Evidence, Bordeaux-Style Blend  
2008 Evidence, Bordeaux-Style Blend (Library Wine)

