

Longoria

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

N O V E M B E R 2 0 1 2

A NOTE FROM RICK

WE ARE PLEASED TO SEND YOU the final Grand Tastevin Order club shipment for 2012, which includes two bottles of the 2010 Evidence, one bottle of 2010 Tempranillo and one bottle of 2006 Evidence from our Wine Library.

The 2010 Evidence blend takes a slight turn with Cabernet Sauvignon becoming the dominant component instead of Cabernet Franc. You may notice the impact on the blend, with more of the Cabernet Sauvignon fruit showing in the aroma. We have scaled back production to a miniscule 68 cases, about half of what we produced in 2006. Speaking of the 2006 vintage, it is tasting fantastic after four years of bottle aging, and it can go another 1 to 4 years if so desired. As always, I encourage you to open a bottle of Evidence in the company of other similar blends from Napa, Sonoma, or even Bordeaux. I believe you will be quite surprised how the wine stands up to the competition. We have just a few cases available for purchase with priority going to GTO Members during the month of November. It will be released to the regular Wine Club Members in December.

The 2010 Tempranillo continues our successful string of vintages with this rare Spanish grape varietal. The stylistic change of this wine, which I initiated with the 2009 Tempranillo, is continued with this vintage. The wine reflects the varietal character in a more understated, elegant manner.

We are well into harvest 2012 as of this writing, and quality across the varietal spectrum is impressive.

Diana and I, along with the staff of Longoria Wines, would like to thank all of our loyal customers for their continued patronage this year. May the upcoming holiday season be filled with joy and love with family and friends.

– Rick Longoria, Winemaker

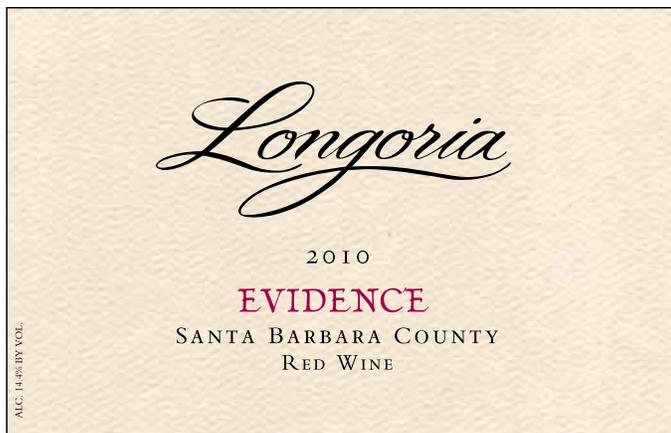


CRUSH 2012



RICK'S WINEMAKER NOTES

This Wine Club shipment contains two bottles of the 2010 Evidence, Bordeaux Style Blend, one bottle of the 2010 Tempranillo, and one bottle of a Library Wine, the 2006 Evidence. The cost of this shipment includes the price of the wine, less your Wine Club discount, plus packaging, shipping and the appropriate sales tax when applicable.



2010 EVIDENCE

Santa Barbara County - **Red Wine**

THIS LIMITED PRODUCTION WINE IS OUR EFFORT to demonstrate that a blend of the traditional Bordeaux grapes can excel in Santa Barbara County. The 2010 harvest was relatively cool and drawn out. The extended harvest allowed the grapes to develop full flavors without the high sugar levels, which I prefer in my quest to produce balanced wines.

All of the grapes were destemmed and crushed into 1.5-ton open-top fermenters. After a 3-day cold soak the must was inoculated with yeast, and fermentation proceeded for an average of 12 days. The wine was then pressed off to a tank for settling. The individual wines were transferred to French oak barrels for aging. As I prefer to respect the fruit characteristics of the varietals, I use new oak sparingly, just 30% for this blend. After 21 months in barrel the wines were blended, fined and filtered prior to bottling in late August 2012.

The wine has a dark ruby color. The aromas are a complex array of ripe blackberries, currants with hints of cedar, tobacco and even some floral notes. On the palate, the wine is full bodied with juicy flavors of berries and chocolate with hints of herbs on the finish. The wine has moderate yet silky tannins, which is appropriate for a high quality Bordeaux blend, and will be resolved with cellar aging. The finish shows the balanced acidity and dusty oak vanillin from the French oak barrels used in the aging process.

Enjoy this wine with lamb shank immersed in a wine mushroom sauce and other hearty meat-based dishes.

COMPOSITION: Cabernet Sauvignon – Grassini Vineyard (39%)

Cabernet Franc – Alisos Vineyard (36%)

Merlot – Alisos Vineyard (20%)

Malbec – Rancho Sisquoc Vineyard (5%)

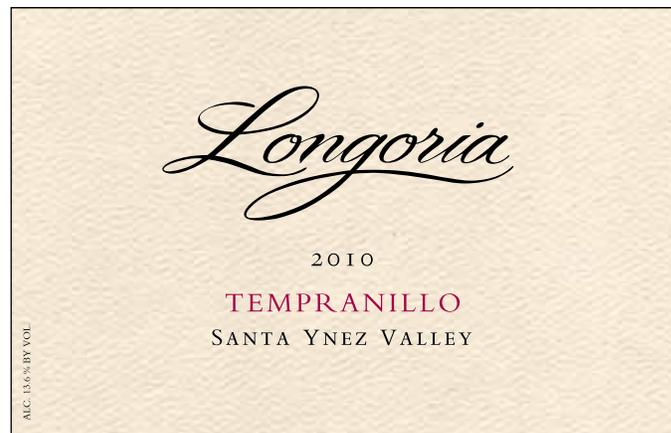
PRODUCTION: 68 cases

ALCOHOL BY VOLUME: 14.4%

pH: 3.53 **TITRATABLE ACIDITY:** 0.63 g/100 ml.

CELLARING POTENTIAL: Five to seven years

BOTTLE PRICE: \$40.00



2010 TEMPRANILLO

Santa Ynez Valley

OUR TEMPRANILLO HAS BEEN WELL RECEIVED by critics and consumers alike since our first release in 2005. Though most winemakers would not think of tinkering with success, I decided to tweak the style to be a little less opulent and better balanced in terms of alcohol content without sacrificing the richness of flavor that this grape is known for.

I am always curious about new vineyard sources, and I discovered a small plot of Tempranillo at the Estelle Vineyard located near the Happy Canyon area of the Santa Ynez Valley. It is a completely different clone than what is planted at Clover Creek, with much smaller clusters. I brought in a small amount to experiment with and found that a small amount of this more intense Tempranillo complemented the fruitier and juicier Tempranillo from Clover Creek Vineyard.

The Tempranillo from Clover Creek was fermented in our Ganimedes tank, which produces a wine that is more aromatic and softer textured than if fermented in an open-top tank. The Estelle Vineyard lot was fermented in an open-top fermenter. Both wines were aged in 100% American oak barrels, of which 43% were new. The wine aged for 21 months and was bottled in late August 2012.

The wine has a medium ruby color. The aromas are a mixture of ripe plums, cherries and sweet vanillin. On the palate, the wine is medium bodied with juicy flavors of black cherries, accented with sweet oak vanillin. The tannins are light to medium and the acidity is well balanced. The finish is silky smooth with lingering flavors of berries and oak vanillin.

Enjoy with curried lamb dishes and other hearty stews and grilled meats.

COMPOSITION: Tempranillo (94%) – Clover Creek Vineyard (84%),

Estelle Vineyard (10%); Merlot – Alisos Vineyard (6%)

PRODUCTION: 166 cases

ALCOHOL BY VOLUME: 13.6%

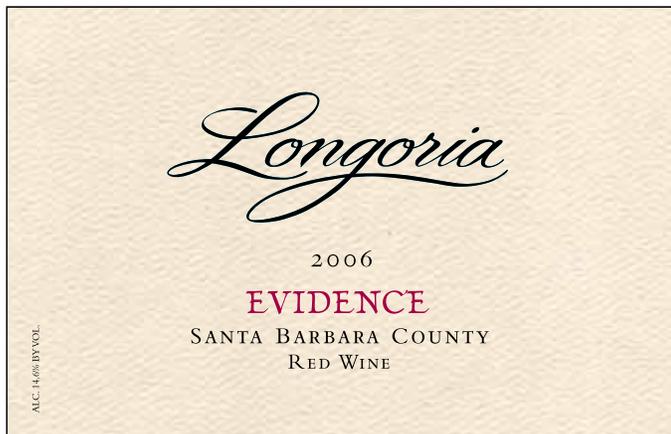
pH: 3.67 **TITRATABLE ACIDITY:** 0.52 g/100 ml.

CELLARING POTENTIAL: Two to four years

BOTTLE PRICE: \$36.00

LIBRARY RELEASE

UPCOMING EVENTS



2006 EVIDENCE

Santa Barbara County - **Red Wine**

THE WINE STILL HAS A VERY DARK RUBY COLOR with slight brown edges starting to develop.

The aromas are still very reminiscent of the youthful fruit of the wine when it was first released in late 2008 but with an added complexity that comes with bottle aging. On the palate the wine is rich with tannins that have partially been resolved resulting in a powerful yet elegant extracted texture. The flavors are of berries, cedar and spices. The finish is very rich and complex.

When this vintage was released I wrote that the cellaring potential was between 6 to 10 years. Tasting the wine 4 years later, I feel that I should revise that estimate to 5 to 8 years or another 1 to 4 years from now. I would recommend decanting this wine an hour before serving, and also take note that the natural tartrates have been deposited on the cork, which can be separated with a decanting as well.

COMPOSITION: Cabernet Franc – Alisos Vineyard (36%)

Cabernet Sauvignon – Estelle Vineyard (36%)

Merlot – Alisos Vineyard (24%)

Malbec – Barnwood Vineyard (4%)

ORIGINAL PRODUCTION: 136 cases

ALCOHOL BY VOLUME: 14.6%

pH: 3.55

TITRATABLE ACIDITY: 0.67 g/100 ml.

CELLARING POTENTIAL: One to four more years

BOTTLE PRICE: \$60.00

REMINDER

Reorder any of the three wines in your shipment within 30 days and get an extra 5% discount. Since these wines are only available to GTO members for 30 days you must email us at: 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.



Celebrating International Tempranillo Day - Los Olivos Tasting Room
Thursday, Nov. 8th through Monday, Nov. 12th

Spanish Guitar Music in the Garden Sunday, Nov. 11th from 1 to 4pm

In honor of International Tempranillo Day, Thursday, November 8th, we will be pouring our current vintage of the 2009 Tempranillo as well as a sneak preview of the 2010 Tempranillo all weekend - Thursday through Monday only at our Los Olivos Tasting Room. On Sunday afternoon join us for a special performance of live flamenco guitar music in the garden by Chris Fossek.



Olde Fashioned Christmas – Los Olivos

Saturday, December 1st from 4:30-7pm

Our tasting room will be decorated in all our Christmas finery for the holidays and our specially priced holiday gift packs will be available for purchase. Come visit us in Los Olivos as the merchants and locals celebrate the holiday season. We will be serving complimentary coffee, hot spiced apple cider and Diana's mom's famous homemade cookies.

LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Evidence, Bordeaux-Style Blend	\$40.00	\$34.00	\$32.00
2010 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
LIBRARY RELEASE IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2006 Evidence, Bordeaux-Style Blend	\$60.00	\$51.00	\$48.00
CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Chardonnay, Cuvée Diana	\$36.00	\$30.60	\$28.80
2011 Pink Wine, Cuvée June	\$18.00	\$15.30	\$14.40
2009 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2010 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2010 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2010 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2010 Pinot Noir, Rancho Santa Rosa Vyd	\$45.00	\$38.25	\$36.00
2009 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2009 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
2009 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
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Hoo Doo Red, Santa Barbara County	\$16.00	\$13.60	\$12.80
2009 Syrah, <i>Vino Dulce</i> , Port Style Wine (375 mL)	\$22.00	\$18.70	\$17.60



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

Our Tasting Room Will be Closed for the Following Holidays

Thanksgiving – Thursday, November 22nd
 Christmas Eve – Monday, December 24th
 Christmas Day – Tuesday, December 25th
 New Year's Day – Tuesday, January 1st
 We will close at 3pm on New Year's Eve, Monday, December 31st

Order online today at www.longoriawine.com,
 email info@longoriawine.com,
 fax **805-688-2676**, or phone **866-RLWINES** to
 purchase Longoria wines.

HOLIDAY GIFT PACKS

The holidays are approaching and what better gift to give than wine? Go to our webstore: <http://www.longoriawine.com/enter.php> or give us a call at **866-RLWINES** to find out more about our specially priced holiday gift packs. All prices include Wine Club discounts.

Holiday Party Pack: \$27.00

One bottle each: 2011 Pink Wine and Hoo Doo Red

Sweet Holidays: \$34.00

Two bottles: 2009 Syrah, *Vino Dulce* (Port-style wine in 375 ml bottles)

Holiday Blues: \$54.00

One bottle each: 2009 Blues Cuvée and 2008 Blues Cuvée

Alisos Syrah Duo: \$63.00

One bottle each: 2009 Syrah and 2005 Syrah, Alisos Vineyard

Stars of Sta. Rita Hills: \$66.00

One bottle each: 2010 Chardonnay, Cuvée Diana and 2010 Pinot Noir, Fe Ciega Vyd

Ultimate Pinot Noir Collection: \$135.00

One bottle each of these 2010 Pinot Noirs: Fe Ciega, Rancho Santa Rosa, Bien Nacido, Lovely Rita

Fe Ciega Vineyard Vertical: \$166.00

One bottle each: 2007 through 2010 Vintages of our Estate Pinot Noir from Fe Ciega Vineyard