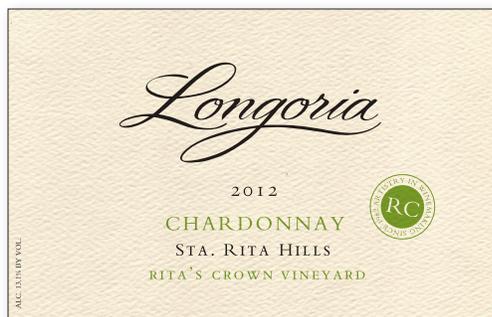


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



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.

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Rita's Crown

Production: 76 cases

Alcohol by volume: 13.1%

pH: 3.15

Titrateable acidity: 0.68 g/100 ml

Cellaring potential: Four to six years

Bottle price: \$50.00

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 thirteen 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 mouth feel to the wine. The new oak component is 26%, and 26% of the wine underwent malolactic fermentation. The wine was bottled 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 shellfish and rich seafood such as lobster and scallops.

A handwritten signature in green ink that reads "Rick Longoria". The signature is written in a cursive, flowing style.

Rick Longoria, Winemaker
April 28, 2014