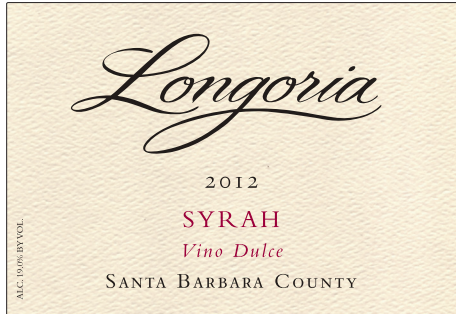


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2012 SYRAH

Santa Barbara County – *Vino Dulce (Translates to “Sweet Wine”)*

Harvested from Clover Creek Vineyard on November 14th with a sugar content of 28.5 Brix, the Syrah grapes were then destemmed and crushed into an open-top fermenter. Fermentation was carefully monitored for the desired level of residual sugar. When the target was reached, we pressed the wine off to a refrigerated tank and added high proof spirits to arrest the fermentation. After a two-week settling period, the wine was transferred to French oak cooperage to begin a 21 month aging period. The wine was lightly filtered and bottled in June 2014.

This port-style wine has a beautiful dark magenta/purple color. The aromas are a mix of raspberry and blackberry pie with a hint of herbs. On the palate the wine has extravagant flavors of mixed berries with hints of vanilla and chocolate covered cherries. Its wonderful balance of alcohol, fruit and moderate tannins will allow the wine to age for many years.

This flavorful dessert wine can be enjoyed by itself or with an array of cheeses, dark chocolate or berry-based desserts.

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: Clover Creek

Production: 180 cases (375 ml. bottles)

Alcohol by volume: 19.0%

Final residual sugar: 10.6%

pH: 3.40

Titrateable acidity: 0.51 g/100 ml

Cellaring potential: Six to eight years

Bottle price: \$23.00

Rick Longoria, *Winemaker*
November 1, 2014