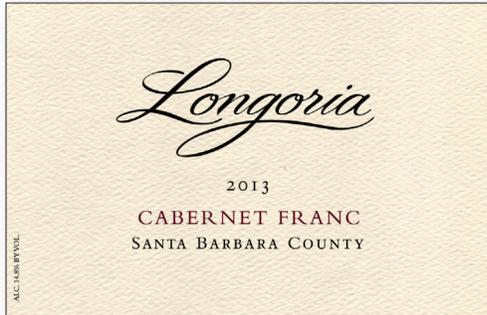


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2013 CABERNET FRANC

Santa Barbara County

### The History

We are very pleased to release our first bottling of 100% Cabernet Franc in eleven years. Cabernet Franc is an important component of the Blues Cuvée and our Bordeaux-style blend, Evidence.

### The Inspiration

Since Cabernet Franc is my favorite of all the Bordeaux varietals, I set a very high standard of quality when bottling this varietal alone and I feel this standard is rarely met. However, in 2013, I ventured out to work with a new source of Cabernet Franc at Camp Four Vineyard in Santa Ynez. The wine from this vineyard complemented the wine from Alisos Vineyard so well, that I was inspired to bottle a small amount of 100% Cabernet Franc.

### Winemaking

The 2013 harvest was characterized by moderate weather conditions that allowed for excellent maturity of the Cabernet Franc grapes at both vineyards. The Alisos Vineyard fruit was harvested on October 10th and the Camp Four Vineyard fruit on October 16th. The grapes were 100% destemmed and crushed into small open top fermenters. After a cold soak period of 3-4 days, the must was inoculated and the fermentation lasted an average of 20 days. The wines were pressed off, settled and racked to French oak barrels, of which 58% were new, for 22 months of aging.

### The Wine

The wine has a dark ruby color. The nose boasts the classic Cabernet Franc herbal overtones with hints of ripe black cherries, anise and woody notes. On the palate, the wine is immediately rich and full-bodied, with an extracted texture and flavors similar to the aromas. Subtle oak tannins combine with the fruit tannins to give lift to the flavors and give the wine a long finish.

### Food pairings

Pair with brie, roasted tomatoes sprinkled with rosemary, or Bolognese made with lamb and pork.

Rick Longoria, Winemaker  
November 1, 2015

### TECHNICAL NOTES

**Composition:** 100% Cabernet Franc

**Vineyard sources:** Camp Four (55%)  
Alisos (45%)

**Production:** 49 cases

**Alcohol by volume:** 14.8%

**pH:** 3.64

**Titrateable acidity:** 0.61 g/100ml.

**Cellaring potential:** Four to six years

**Bottle price:** \$48.00