

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 BLANC DE BLANCS

Sta. Rita Hills | Methode Champenoise | Extra Brut Sparkling Wine

Inspiration

When our son James announced his engagement to our then tasting room manager Katie, I knew this was the perfect occasion to try my hand again at making sparkling wine. My first foray into this genre was in the 1990s while I was the winemaker at Gainey, and I soon discovered that I had forgotten many of the intricate steps required to make method champenoise. Even more unfortunate, I underestimated how long it would take to get the wine from grape to glass, and it was not ready for my son's wedding. However, nearly four years after its conception, our first sparkling wine is ready to make its debut.

Winemaking

This sparkling wine is produced from 100% Chardonnay grapes from Kessler-Haak Vineyard in the Sta. Rita Hills appellation. Harvested at around 21.5 Brix with excellent acidity, the wine was fermented in stainless steel drums. After several months of aging, it was stabilized to prepare it for fermentation in the bottle. The wine was bottled in May 2015, and aged "en tirage" for 38 months; 20 months longer than most California producers. I decided to release the wine without any dosage, or added sugar, and the extended bottle aging gave the yeast time to build texture and flavor in lieu of added sugar. The wine was riddled, disgorged and corked in July 2018.

The Wine

The wine has a pale gold color with relatively small bubbles. The aromas call to mind Fuji apples, freshly ground cinnamon and baking bread. On the palate, the wine is medium bodied with satisfying flavors of apples and yeast. After airing in the glass, the bubbles dissipate slowly, bringing forth a creamy texture and enhanced fruit flavors. This bone-dry wine rewards the drinker with a long, persistent finish. We are very proud of our small lot, hand-crafted sparkling wine, and it is sure to grace the table at our family's celebrations. We hope you'll make it a part of yours, too.

Food pairing

Serve well-chilled and enjoy with any classic pairing such as smoked salmon, caviar, fresh oysters, and crab croquettes.

Rick Longoria, Winemaker
October 15, 2018

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Kessler-Haak

Production: 442 bottles

Alcohol by volume: 12.5%

pH: 3.22

Titrateable acidity: 0.73 g/100ml.

Cellaring potential: Three to five years

Bottle price: \$65.00