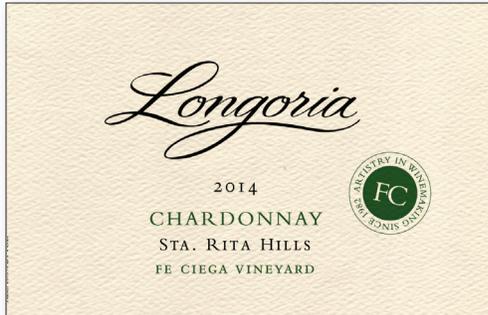


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 CHARDONNAY

Sta. Rita Hills – Fe Ciega Vineyard

History

In 2008, I chose to plant a small amount of the rare Mt. Eden clone of Chardonnay at Fe Ciega Vineyard because of the impressive wines I've tasted from this clone. This is my second Chardonnay release from this small planting of less than one acre.

The Harvest

The growing season of 2014 was one of the warmest on record in our area. As a result, we harvested the grapes on August 23rd, seventeen days earlier than in 2013. The grapes had a sugar content of 23.3 Brix and outstanding acidity.

Winemaking

The grapes were whole-cluster pressed and the juice settled for 24 hours before being transferred to French oak barrels for fermentation and aging. After 10 months I selected the barrels for this specific blend. Just 26% of the blend aged in new French oak barrels. I generally attempt to inhibit our Chardonnay from undergoing malo-lactic fermentation, but the Fe Ciega lot had a mind of its own and 74% of this blend underwent this secondary fermentation.

The Wine

The wine has a medium greenish gold color, with fragrant aromas of mushrooms sautéed in butter with a hint of pears in the background. On the palate the wine is medium bodied with earthy flavors in the mid-palate and spices in the finish. The wine's high acidity provides a long lingering finish.

Food Pairings

This wine will pair well with a variety of foods, including sea bass, lake trout and chicken dishes.

Rick Longoria, Winemaker
March 1, 2016

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Fe Ciega

Clone: Mt. Eden

Production: 43 cases

Alcohol by volume: 13.9%

pH: 3.49

Titrateable acidity: 0.61 g/100 ml.

Cellaring potential: Two to four years

Bottle price: \$50.00