

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2015 BLUES CUVÉE RED BLEND

Santa Barbara County

Heritage

Our proprietary red wine blend pays tribute to the great American musical genre, the Blues. Every other year we choose a different artist to portray the Blues for our Blues Cuvée. The art for this year's label is by local photographer, Jeremy Ball.

The Harvest

The 2015 harvest was marked with very low crop levels and warmer than usual temperatures during the growing season and harvest. Our source of Cabernet Sauvignon didn't have enough grapes to fill a fermenter, so you won't find any of that varietal in our 2015 blends.

Winemaking

This year's blend consists of two Bordeaux grape varietals, Cabernet Franc and Merlot, plus a generous helping of Syrah. Each lot was destemmed, crushed and fermented separately in small open-top fermenters. After a 21-month aging period and after extensive blending trials, the lots were blended, fined, filtered and bottled in July 2017. Just 12% of the blend was aged in new French oak barrels.

The Wine

The wine has a dark ruby color. The aromas are of anise, dried cherries and herbal spices. On the palate the wine is medium bodied and displays flavors similar to the aromas. The wine has moderate tannins and acidity which, when combined together, indicates that the wine will benefit from extended cellaring to reach full maturity.

Food Pairing

This robust wine will pair well with a wide variety of foods, including spicy Mediterranean dishes, Cajun-style cuisine and grilled meats. I recommend decanting this wine 45 to 60 minutes prior to serving to allow the wine to open up.

TECHNICAL NOTES

Composition:

Cabernet Franc (43%)

Merlot (38%)

Syrah (19%)

Production: 146 cases

Alcohol by volume: 14.3%

pH: 3.84

Titrateable acidity: 0.65g/100ml

Cellaring potential: Five to seven years

Retail price: \$30.00

Rick Longoria, Winemaker

October 1, 2017