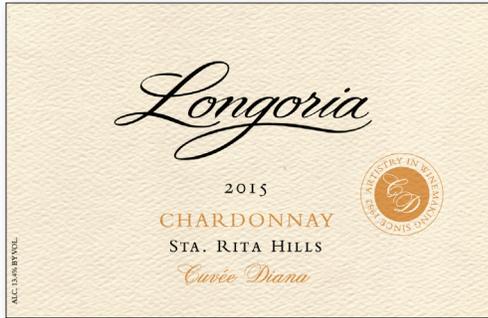


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2015 CHARDONNAY CUVÉE DIANA

Sta. Rita Hills

Inspiration

Our finest Chardonnay is named after my wife and winery partner, Diana. I use the best grapes from each vintage to create this cuvée that epitomizes our region's world-class wines.

Harvest

The growing season was similar to 2014. The combination of unusually high temperatures and small crop levels accelerated the ripening of the grapes. With constant monitoring and quick decision making, I was able to harvest the grapes before they became overripe. The four lots of grapes were harvested between August 12th and September 2nd with an average sugar content of 22.4 Brix.

Winemaking

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to barrels for fermentation. Each of the lots aged in French oak barrels for ten months before being blended and prepared for bottling in August 2016. In an effort to preserve the aromatics and flavors of the Chardonnay grapes, only 24% of the blended wine aged in new French oak barrels.

The Wine

The wine has a pale straw gold color. The aromas are of cinnamon laced apples with floral notes in the background. On the palate the wine is light to medium bodied with flavors of green apples and vanilla cream. The wine's high acidity provides for a long, lingering and refreshing finish.

Food Pairings

This elegant and lean Chardonnay will be an excellent accompaniment to rich seafood dishes such as lobster, herb crusted seabass and various preparations of chicken, turkey and veal.

Rick Longoria, Winemaker
March 1, 2017

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard sources:

Fe Ciega (28%)

Kessler-Haak (28%)

Rita's Crown (28%)

Zotovich (16%)

Production: 158 cases

Alcohol by volume: 13.4%

pH: 3.30

Titrateable acidity: 0.77g/100ml

Cellaring potential: Four to six years

Bottle price: \$45.00