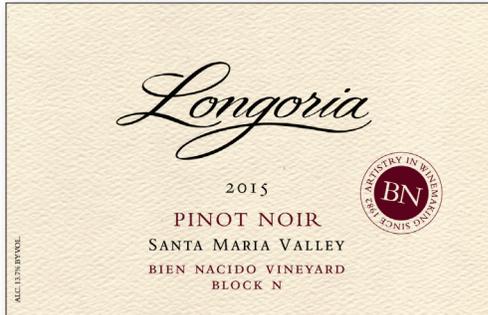


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2015 PINOT NOIR

Santa Maria Valley – Bien Nacido Vineyard – Block N

The History

For over 30 years I have sourced our grapes from Block N, which was planted in the early 1970s to the heritage Martini clone. It has become one of the most coveted blocks of Pinot Noir at this iconic vineyard.

The Harvest

For the second year in a row, we experienced warmer than normal temperatures during the 2015 growing season. This, in combination with a light crop, resulted in the earliest harvest of Bien Nacido fruit on August 18th. The sugar content was 24.0 Brix with excellent acidity.

Winemaking

The grapes were 100% destemmed and crushed into open top fermenters. After four days of cold soaking, the must was inoculated with a yeast culture. After 20 days of fermentation and skin contact, the wine was pressed off into a tank for settling, then racked to French oak barrels, of which 37% were new. The wine aged for 15 months before being bottled in January 2017, without fining but with light filtration.

The Wine

The wine has a medium dark ruby garnet color. Its complex aromas are an array of plums, oriental spices, forest leaves and a hint of oak vanillin. On the palate the wine is medium bodied with lush flavors similar to the aromas accented with mild tannins and subtle toasted oak in the finish.

Food Pairing

Enjoy this wine with rich, hearty recipes featuring pork, stews and prime cuts of beef.

Rick Longoria, Winemaker
April 1, 2017

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Bien Nacido, Block N

Production: 105 cases

Alcohol by volume: 13.7%

pH: 3.70

Titrateable acidity: 0.56g/100ml

Cellaring potential: Three to five years

Bottle price: \$50.00