

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2015 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

Our Estate Vineyard

Fe Ciega is our only estate vineyard, planted by Rick in 1998, and expanded to a total of 10 acres in 2008. The consistently high-quality wines produced from this vineyard have earned it a reputation as one of the “grand cru” sites in the Sta. Rita Hills viticultural appellation.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega Vineyard

Production: 298 cases

Alcohol by volume: 13.9%

pH: 3.76

Titrateable acidity: 0.57g/100ml

Cellaring potential: Five to seven years

Bottle price: \$55.00

The Harvest

The 2015 growing season and harvest was very similar to that of 2014, with warmer than normal temperatures which accelerated the grapes' maturation. This resulted in a relatively early harvest that began on August 18th and ended on the 22nd with an average sugar content of 23.5 Brix.

Winemaking

The grapes were 100% destemmed and crushed into small open-top fermenters. After a four-day cold soak, the musts were inoculated with yeast. Following average 8-day fermentation, the wine was pressed off, settled and transferred to French oak barrels for aging, of which 30% were new. After 16 months of barrel aging, the blend was created from the Pommard, Dijon 667 and Mt. Eden clones. The wine was fined and lightly filtered prior to bottling in February 2017.

The Wine

The wine has a medium ruby, garnet color. The nose has aromas of black cherries, green herbs and a hint of oak toast. On the palate the wine is medium bodied with flavors similar to that of the aromas. The wine has moderate silky tannins and excellent acidity that contributes to a long satisfying finish. This is a very harmonious wine where the components of flavor, acidity, oak and tannins are well balanced and integrated.

Food Pairing

This Pinot Noir will pair well with a wide variety of foods, including lamb, duck and beef. I recommend decanting the wine for 45 to 60 minutes before serving to allow the wine to open up.

Rick Longoria, Winemaker
October 1, 2017