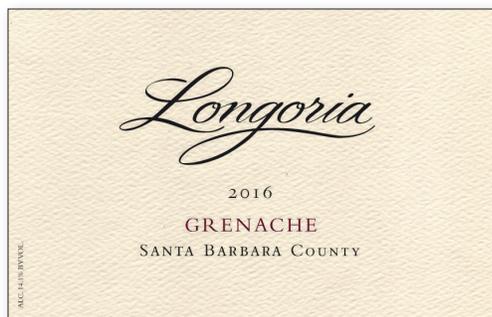


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 GRENACHE

Santa Ynez Valley

Inspiration

After working with Grenache for many years, it's become evident to me that the vineyard greatly influences the quality of the wine. In my never ending search for the best grapes, particularly Grenache, I purchased fruit from a relatively new site east of Santa Maria called Liefv Vineyard and a small amount from Carolyn Balaban's vineyard in Santa Ynez. These two new vineyards were combined with my source of Grenache for the last two years, Camp 4 Vineyard in Santa Ynez.

The Harvest

The growing season in 2016 had the same unusually warm weather as in 2015. The Grenache grapes were harvested at Liefv Vineyard on October 6th, Camp 4 Vineyard on October 11th, and Balaban Vineyard on October 28th. The average sugar content of the three lots was 24.8 Brix.

Winemaking

The grapes from each vineyard site were separately 100% destemmed and crushed into small open-top fermenters. Fermentation lasted an average of 20 days, after which the wines were pressed off, settled and racked to neutral French oak barrels and puncheons. The wines aged for 15 months before being blended, fined, lightly filtered and bottled in March 2018.

The Wine

The wine has a medium ruby color and aromas are of dried cherries and cranberries with a hint of pine in the background. On the palate the wine is medium bodied with flavors that mirror the aromas, and moderate tannins that contribute to its long finish.

Food Pairings

This wine can accompany a variety of food including grilled meats, sausages and spicy Middle Eastern cuisine.

TECHNICAL NOTES

Composition: Grenache: (88%)

Camp 4 (31%)

Liefv (38%)

Balaban (19%)

Syrah: (12%)

Alisos (6%)

Clover Creek (6%)

Production: 126 cases

Alcohol by volume: 14.1%

pH: 3.42

Titrateable acidity: 0.58g/100ml

Cellaring potential: Three to five years

Bottle price: \$30.00

Rick Longoria, Winemaker

April 1, 2018