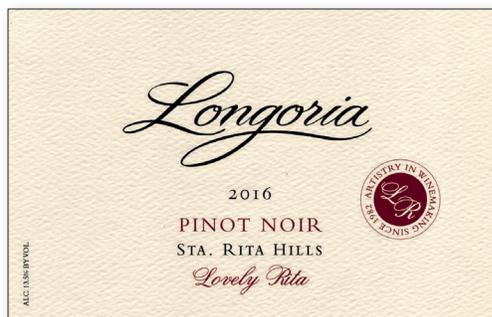


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

The Harvest

The 2016 growing season and harvest returned to normal weather patterns and temperatures, which allowed the grapes to ripen at a slower pace. This gave me the opportunity to pick the grapes at perfect maturity. Harvest began on August 24th at Sanford & Benedict Vineyard and ended at Fe Ciega and La Encantada vineyards on September 3rd.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega (92%)

La Encantada (5%)

Sanford & Benedict (3%)

Production: 516 cases

Alcohol by volume: 13.5%

pH: 3.51

Titrateable acidity: 0.53 g/100ml.

Cellaring potential: Three to five years

Bottle price: \$35.00

Winemaking

The grapes were 100% destemmed and crushed into our Ganimedes fermenter and some small, open top fermenters. After an average 12-day fermentation, the wines were pressed off to tanks for settling and transferred to barrels for aging. Only 14% of the blend aged in new barrels in an effort to preserve the beautiful aromas and fruit flavors. The wine was bottled in August 2017.

The Wine

The wine has a medium, dark ruby color and aromas of ripe cherries and cranberries with a hint of cola in the background. On the palate, the wine is medium bodied with flavors of currants and plums. The moderate, dusty tannins combine with the wine's natural acidity giving it a succulent, lingering finish.

Food Pairings

Enjoy this wine with Mediterranean dishes such as Eggplant Moussaka or Lamb Shish Kebab with a Pinot Noir Sauce.

Rick Longoria, Winemaker

February 1, 2018