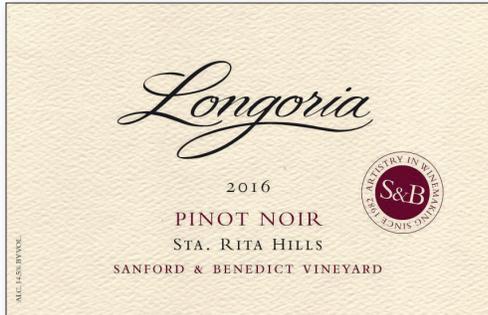


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition: 100% Pinot Noir, Clone 777 Dijon

Vineyard source: Sanford & Benedict

Production: 100 cases

Alcohol by volume: 14.5%

pH: 3.51

Titrateable acidity: 0.63g/100ml

Cellaring potential: Six to eight years

Bottle price: \$50.00

2016 PINOT NOIR

Sta. Rita Hills – [Sanford & Benedict Vineyard](#)

Inspiration

I've had the privilege of making wine from the famed Sanford & Benedict Vineyard since 1985. The exceptional wines I have been able to produce from this iconic vineyard continue to inspire me.

The Harvest

The 2016 growing season and harvest returned to a slightly more normal weather pattern and temperatures, which allowed the grapes to ripen at a more gradual pace. This offered me the opportunity to harvest the grapes at our target level of maturity. The grapes from Sanford & Benedict Vineyard were harvested on August 24th with a sugar content of 24.2 Brix.

Winemaking

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for four days the must was inoculated with yeast to start fermentation. 10 days later the wine was pressed off, settled in a tank, and then racked to French oak barrels for aging. Approximately 18% of these barrels were new. After 15 months of barrel aging, the wine was fined, filtered and bottled in January 2018.

The Wine

The wine has a medium dark ruby color. The aromas have a floral character combined with fresh ripe cherries and raspberries. On the palate the wine has a rich, expansive texture with flavors of fresh berries. The acidity is slightly higher in this wine than our other Pinots, giving the wine a persistent and long crisp finish.

Food Pairings

This wine will pair well with a variety of dishes including salmon, veal and pork entrees, as well as gnocchi in a parmesan cream sauce. I recommend decanting this wine for 30 minutes prior to serving.

Rick Longoria, Winemaker
November 1, 2018