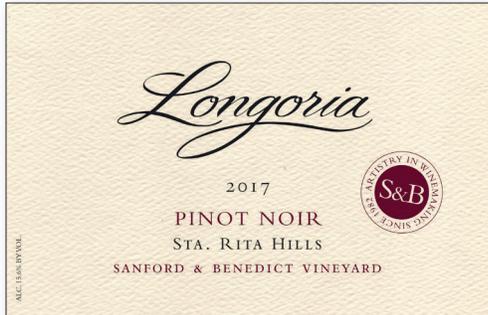


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 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 2017 growing season and harvest were very similar to 2016, with moderate heat in late August that hastened the Pinot Noir grapes' development. On September 4th, the grapes from the Sanford & Benedict Vineyard were harvested with a sugar content of 25.5 Brix.

Winemaking

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for three days the must was inoculated with yeast to start fermentation. 14 days later the wine was pressed off, settled in a tank, and racked to French oak barrels for aging. Approximately 30% of the wine aged in new barrels. After 14 months of barrel aging, the wine was not fined, but lightly filtered and bottled in January 2019.

The Wine

The wine has a very dark ruby color with purple edges. The aromas are of ripe raspberries with hints of cloves and nutmeg in the background. On the palate it becomes evident that this is a very full-bodied Pinot Noir with rich, extracted flavors of raspberries and currants. Substantial, yet silky tannins are beautifully balanced with the density of the flavors.

Food Pairings

This full-bodied Pinot Noir will pair well with variety of foods including seared duck breast in Pinot Noir sauce, creamy mushroom risotto or roast pork loin with garlic and rosemary. I recommend decanting the wine 30-45 minutes prior to serving.

Rick Longoria, Winemaker
March 1, 2019

TECHNICAL NOTES

Composition: 100% Pinot Noir, Clone Dijon 777

Vineyard source: Sanford & Benedict

Production: 83 cases

Alcohol by volume: 15.6%

pH: 3.54

Titrateable acidity: 0.63g/100ml

Cellaring potential: Five to seven years

Bottle price: \$50.00