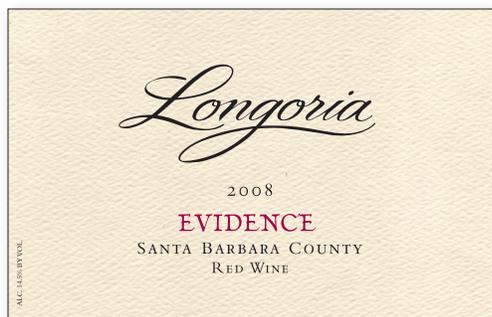


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition:

Cabernet Franc – Alisos Vineyard (61%)
Merlot – Alisos Vineyard (22%)
Cabernet Sauvignon – Estelle Vineyard (11%)
Malbec – Rancho Sisquoc Vineyard (6%)

Production: 49 cases

Alcohol by volume: 14.5%

pH: 3.55

Titrateable acidity: .69 g/100 ml.

Cellaring potential: Eight to ten years

Bottle price: \$38.00

2008 EVIDENCE

Santa Barbara County – Red Wine

It is always exciting to release the limited bottling of our proprietary Bordeaux-style blend, Evidence. The grapes for this vintage were once again sourced from Alisos, Estelle, and Rancho Sisquoc vineyards.

We harvested both Merlot and Cabernet Franc as we typically do in mid-October, while the Cabernet Sauvignon from Estelle ripened relatively early and was picked in mid-September.

The grapes were completely destemmed then crushed into our small open top fermenters. After about two weeks of fermentation and skin contact, the wine was pressed, settled, and then transferred to French oak barrels to age. After many blending sessions I finally made my decision and the wines were blended in June then aged an additional two months before being bottled. About 54% of the barrels from which the wines were drawn were new.

The wine has a medium dark ruby color with aromas of bold black cherry and hints of white pepper and thyme. On the palate, the wine's medium body is filled with flavors of black cherries and hints of vanillin. At this youthful stage, the tannins and acidity shorten the flavor impression somewhat until the wine has had time to open up. I recommend decanting for an hour or so before serving.

Serve with a variety of meat dishes that are accented with berries such as red currants.

Rick Longoria, Winemaker
November 1, 2010