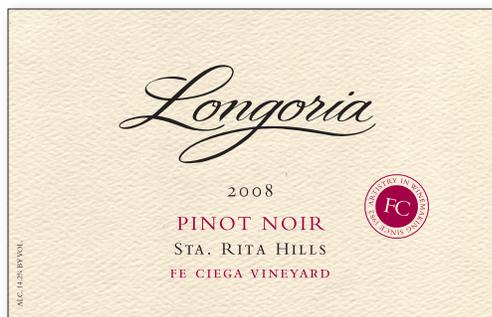


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2008 PINOT NOIR

Santa Rita Hills – Fe Ciega Vineyard

We are pleased to release our 2008 Pinot Noir from our Estate Vineyard, Fe Ciega. This wine is always the last of our Pinot Noirs to be released because of the intense, closed in nature of the wine. However, in recent comparative tastings I have had with several previous vintages of Fe Ciega Pinot Noir, this 2008 vintage seems to be a bit more open and approachable than most.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 616 cases

Alcohol by volume: 14.2%

pH: 3.61

Titrateable acidity: 0.55 g/100 ml.

Cellaring potential: Three to five years

Bottle price: \$48.00

The wine is a blend of the three clones we have planted in the vineyard; Pommard, Dijon 115 and 667. The individual lots were fermented and aged separately in French oak barrels for 11 months before being blended and put back into the barrels to age as a whole for an additional 3 months. The new oak component was 28%.

The wine has a medium ruby color with aromas that are a complex mixture of cherries, dried herbs, thyme and sage. On the palate it is medium bodied with a soft, rich, viscous texture. The flavors are of cherries accented with dried herbs. The acidity is well balanced and the finish has a sweet slightly candied quality to it.

Although this vintage of Fe Ciega is more approachable than many of our previous vintages, it would still benefit from being opened 30-60 minutes prior to serving, or being decanted.

Serve this wine with a variety of foods including salmon, veal, sweetbreads and traditionally prepared turkey with stuffing.

A handwritten signature in red ink that reads 'Rick Longoria'. The signature is written in a cursive, flowing style.

Rick Longoria, Winemaker
October 1, 2010