

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2010 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

The release of a new vintage of Fe Ciega Pinot Noir is always an exciting event for Diana, me and our staff. Since this is our only Estate vineyard, we all know the care that goes into growing Fe Ciega grapes. The special site that the vineyard occupies and the skillful winemaking effort always result in a spectacular wine.

The 2010 growing season was another year that experienced mild weather, which is ideal for gradual ripening of the grapes. Harvest commenced on September 16th and ended ten days later. Crop yields averaged slightly above normal at 3 tons per acre.

The grapes were entirely destemmed and crushed into open top fermenters. After a three day cold soak, the must was inoculated, and fermentation lasted an average of 12 days. The wine settled for several days before being transferred to French oak barrels for an aging period of 15 months. In order to preserve as much of the fruit aromatics and flavors as possible, only about 28% of the barrels were new. After barrel aging, the clarity and stability of the wine allowed it to be bottled without any fining or filtration. As the wine ages in the bottle, some natural sediment will form. Careful decanting will alleviate the issue.

The wine has a medium-dark ruby color. The aromas are a complex but seamless mixture of ripe berries, tobacco, and sage. On the palate the wine is medium bodied with flavors of ripe berries, herbs and a hint of sweet oak vanillin. The relatively high acidity combined with the light to moderate tannins indicates that cellaring the wine for three to six years is recommended. We are pleased with yet another elegant and regal rendition of Pinot Noir from the Sta. Rita Hills viticultural area.

As with all vintages of Fe Ciega Pinot Noir, this wine will benefit from some aeration before serving. Decanting 30-60 minutes prior to serving is recommended. It will pair well with a variety of dishes including fowl, rabbit, and pork loin with a currant sauce.

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

Rick Longoria, Winemaker  
October 1, 2012

## TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Fe Ciega

**Production:** 430 cases

**Alcohol by volume:** 13.9%

**pH:** 3.69

**Titrateable acidity:** 0.54 g/100 ml.

**Cellaring potential:** Six to eight years

**Bottle price:** \$48.00