Longoria

ARTISTRY IN WINEMAKING SINCE 1982

2011 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

The 2011 vintage was characterized by a mild extended harvest season. We began harvesting Pinot Noir grapes at our Estate Vineyard, Fe Ciega, on September 10th and finished on September 22nd. This slow ripening pace allowed me to fine tune the harvest dates of each clone and block at our vineyard. The average sugar level was approximately 23.5 Brix with excellent acidity. Our crop yield was the lowest since 2003 at 1.95 tons per acre.

This bottling of Fe Ciega Pinot Noir is a blend of all four clones that are planted at our vineyard. The blend is predominantly the Dijon 115 and 667 clones with lesser amounts of Pommard and Mt. Eden. Each lot was harvested, fermented and aged separately. The grapes were entirely destemmed and crushed into small open top fermenters. After a three day cold soak period, the must was inoculated and fermentation lasted an average of 12 days. The wine was pressed off, settled for three to four days and then racked to French oak barrels, of which 30% were new, where it aged for 14 months. The wine was so elegant and well balanced that it did not require any fining but was lightly filtered just prior to bottling in late January 2013.

The wine has a brilliant medium ruby color. The aromas are a complex mix of ripe berries, with hints of cedar, desert sage and an intriguing Oriental spice. On the palate the wine is medium bodied with a silky texture that gives way to bright acidity. The new oak component is so well balanced that it is indistinguishable from the wine's fruit tannins. This is one of the most elegant, refined vintages of Fe Ciega we have produced. As with all vintages of Fe Ciega Pinot Noir, this wine will benefit from some aeration before serving. Decanting for 30-60 minutes prior to serving is recommended.

Enjoy with salmon, cioppino and other savory dishes.

Rick Longoria, *Winemaker*
October 1, 2013

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 326 cases

Alcohol by volume: 14.2%

pH: 3.37

Titratable acidity: 0.64 g/100 ml.

Cellaring potential: Six to eight years

Bottle price: $48.00

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