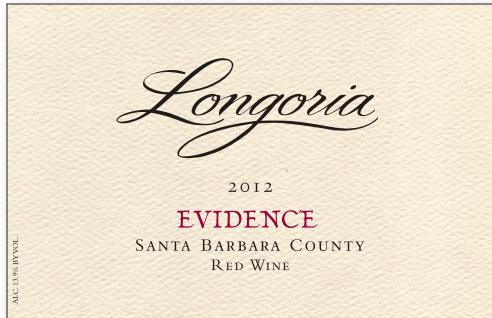


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition:

Cabernet Sauvignon – Grassini Vineyard (37%)
Merlot – Alisos Vineyard (28%)
Cabernet Franc – Alisos Vineyard (25%)
Malbec – Rancho Sisquoc Vineyard (10%)

Production: 79 cases

Alcohol by volume: 13.9%

pH: 3.46

Titrateable acidity: 0.65g/100 ml

Cellaring potential: Six to eight years

Bottle price: \$42.00

2012 EVIDENCE

Santa Barbara County – Red Blend

We feel that our blend of four of the classic Bordeaux varietals offers “evidence” that these varietals can excel in Santa Barbara County. The varietal composition varies each year depending on the nature of each harvest.

We harvested the first grapes on October 4th and the last grapes on October 29th, 2012, at moderate sugar levels. The grapes were 100% destemmed and crushed into open-top fermenters. After a 3-day cold soak, the must was inoculated with yeast to begin the fermentation process. After an average fermentation time of 12 days, the must was pressed off and the wine was pumped to a tank to settle out the lees. It was then racked to French oak barrels for aging. The new oak component is 30% for this year’s blend. After 20 months of barrel aging the four wines were blended, fined, filtered and bottled in June 2014.

The wine has a medium dark ruby color. The aromas are a mixture of black currants, licorice and black olives with a hint of rosemary. On the palate the wine is medium-bodied with flavors of freshly picked berries accented with herbs. The oak is very well integrated and doesn’t overpower the fruit. The moderate tannins and higher acidity make this an excellent wine to enjoy with a variety of foods.

Pair with steaks, braised short ribs, veal and pork dishes.

Rick Longoria, Winemaker
November 1, 2014