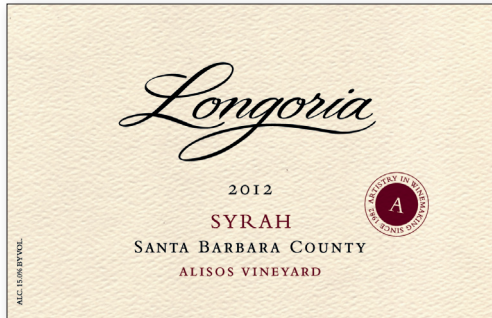


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2012 SYRAH

Santa Barbara County – Alisos Vineyard

The Harvest

The weather during the 2012 harvest was warmer than usual, which resulted in the grapes at Alisos Vineyard being harvested on October 4th with a sugar content of 24.7 Brix.

Winemaking

The grapes were entirely destemmed and crushed into an open-top fermenter. The must was cold soaked for three days, then inoculated with yeast. After a 17-day maceration period the wine was pressed off, settled and racked to French oak barrels. The final blend included the smallest amount of new oak I've used for Alisos Vineyard Syrah, at just 18%. The wine was fined, filtered and bottled after 27 months of barrel aging.

The Wine

The wine has a very dark red purple color, typical of Alisos Vineyard Syrah. The aromas are an intensely fragrant array of ripe black cherries, licorice, and black pepper. On the palate, the wine is medium bodied with intense flavors similar to the aromas. The tannins are moderate indicating that the wine will benefit from extended bottle aging. I recommend decanting one hour prior to serving to allow the aromatics and flavors time to open up.

Food Pairings

This intensely flavored wine will pair well with rich meats such as beef tenderloin, braised short ribs, and pork.

Rick Longoria, Winemaker
March 1, 2015

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: Alisos

Production: 58 cases

Alcohol by volume: 15.0%

pH: 3.56

Titrateable acidity: 0.60 g/100 ml.

Cellaring potential: Four to seven years

Bottle price: \$38.00