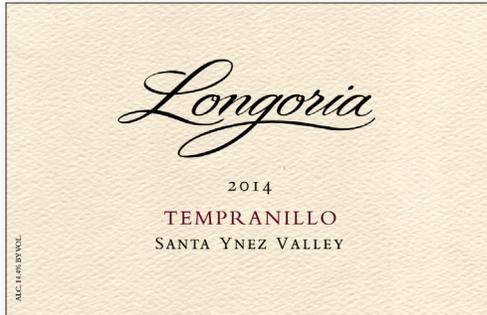


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 TEMPRANILLO

Santa Ynez Valley

History

Our interest in producing Tempranillo was sparked by a family vacation to the Rioja and Ribero del Duero wine regions of Spain in the mid-1990's. In 2000, we were fortunate enough to have a small plot of Tempranillo planted for us at Clover Creek Vineyard in Santa Ynez that resulted in our first vintage in 2004.

TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (89%)
Grenache – Camp 4 Vineyard (6%)
Syrah – Alisos Vineyard (5%)

Production: 207 cases

Alcohol by volume: 14.4%

pH: 3.85

Titrateable acidity: 0.60g/100ml

Cellaring potential: Four to six years

Bottle price: \$36.00

Winemaking

The grapes were harvested on October 3rd with sugar content of 24.4 Brix. The grapes were entirely destemmed and crushed into our Ganimedes fermenter, which is designed to produce a wine with greater aromatics and softer tannins. After fermentation the wine was pressed off, settled in a tank and then transferred to American oak barrels of which 37% were new. After 21 months of aging, the Syrah and Grenache components were blended in. The blend was fined, filtered and bottled in July 2016.

The Wine

The wine has a medium dark ruby color. The aromas are of baked cherries with hints of vanilla and cedar in the background. On the palate, the wine is medium bodied with smooth tannins and balanced acidity. The flavors are of dried cherries with hints of cherry blend pipe tobacco and coconut. The new oak component is well balanced by the strong fruit flavors of the wine.

Food Pairings

From our experience, we feel our Tempranillo is one of the most versatile wines for pairing with a variety of food. Enjoy this wine with grilled meats such as carne asada, tri-tip barbecue, and side dishes such as grilled sweetbreads, Manchego cheese accompanied by dried fruits.

Rick Longoria, *Winemaker*
October 1, 2016