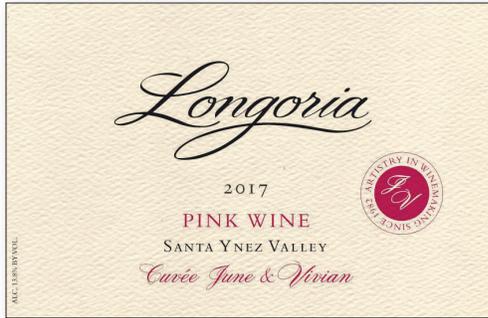


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 PINK WINE

Santa Ynez Valley – *Cuvée June & Vivian*

Inspiration

In 2007, Diana and I introduced a pink wine, or rosé, to commemorate the birth of our first granddaughter, June. In 2016 we were blessed with our second granddaughter, Vivian. We happily renamed our pink wine to celebrate both of our granddaughters.

The Harvest

We experienced a normal growing season in 2017, until a heat spell in late August rapidly accelerated the grapes' ripening. The Tempranillo grapes were harvested on September 4th and the Syrah grapes were harvested on September 7th with an average sugar content of 22.5 Brix.

Winemaking

The grapes for both lots were destemmed and crushed into harvest bins for 4 to 6 hours to extract our desired amount of color from the skins. The must was pressed off and the juice was transferred to stainless steel drums to begin fermentation. After 14 days the wines were racked to other stainless steel drums for a short aging period before being blended and bottled in February 2018.

The Wine

The wine has a beautiful pink color with hints of copper. The aromas are of fresh cantaloupe and juicy apricot. On the palate the wine has a creamy texture with flavors of apricot sorbet.

Food Pairings

Perfect for summer picnics, this rosé will pair well with grilled shrimp, seafood salads and pastas. Serve moderately chilled.

TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (52%)

Syrah – Clover Creek Vineyard (48%)

Production: 55 cases

Alcohol by volume: 13.8%

pH: 3.40

Titrateable acidity: 0.59g/100ml

Cellaring potential: Nine to twelve months

Bottle price: \$22.00

Rick Longoria, *Winemaker*
March 1, 2018