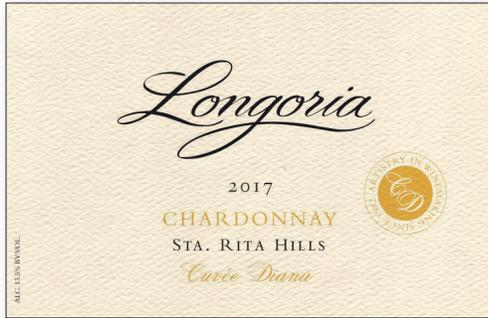


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2017 CHARDONNAY CUVÉE DIANA

Sta. Rita Hills

### Inspiration

Our finest Chardonnay is named after my wife and winery partner, Diana. I source the grapes from the finest vineyard sites in the Sta. Rita Hills AVA. This exemplifies our commitment to producing wine that contributes to the world-class reputation of this wine region.

### Harvest

The weather during the 2017 growing season reverted to its typical pattern of milder temperatures that resulted in the Chardonnay grapes being harvested in mid-September. Reflecting the cooler weather at harvest, the grapes were picked at slightly lower sugar levels with higher acidity than in some of the recent warmer vintages. The grapes were harvested between September 11th and 15th with an average sugar content of 22.3 Brix.

### Winemaking

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to barrels for fermentation. Each of the lots aged in French oak barrels for 11 months before being blended and prepared for bottling in late August 2018. In order to preserve the aromatics and flavors of the Chardonnay grapes, only 18% of the blended wine was aged in new French oak barrels.

### The Wine

The wine has a medium straw gold color. The aromas are a combination of pineapple, warm apple crisp, vanilla, hazelnuts and cinnamon. On the palate the wine is light to medium bodied with flavors similar to that of the aromas. The wine's high acidity provides for a long, lingering finish that's quite refreshing.

### Food Pairings

This elegant and lean Chardonnay will be an excellent accompaniment to rich seafood dishes such as lobster with beurre blanc sauce, herb encrusted seabass as well as roasted chicken and turkey.

Rick Longoria, Winemaker  
October 1, 2019

### TECHNICAL NOTES

**Composition:** 100% Chardonnay

**Vineyard source:** Fe Ciega (38%)

Hilliard Bruce (33%)

Kessler-Haak (29%)

**Production:** 165 cases

**Alcohol by volume:** 13.5%

**pH:** 3.34

**Titrateable acidity:** 0.71 g/100ml.

**Cellaring potential:** Four to six years

**Bottle price:** \$45.00