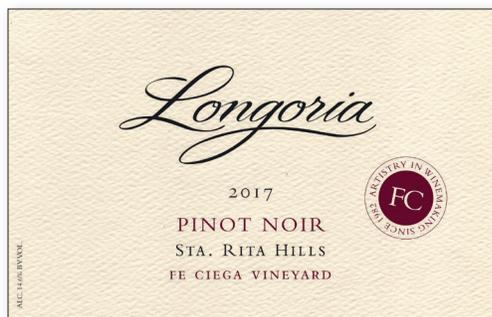


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

Our Estate Vineyard

Our estate vineyard, Fe Ciega, was planted in 1998, and then expanded in 2008 to a total of 10 acres. The consistently high-quality wines that are produced from our vineyard have earned it a reputation as being one of the “grand cru” sites in the Sta. Rita Hills AVA.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 166 cases

Alcohol by volume: 14.6%

pH: 3.64

Titrateable acidity: 0.61 g/100ml.

Cellaring potential: Five to eight years

Bottle price: \$55.00

The Harvest

The slightly warmer weather resulted in the fruit being harvested during the first week of September at the average sugar content of 24.5 Brix with excellent acidity.

Winemaking

The grapes were 100% destemmed and crushed into small open-top fermenters. After a three-day cold soak, the must was inoculated with yeast to start fermentation. Following an average eight-day fermentation, the wine was pressed off, settled in a tank for several days and racked to French oak barrels for aging. Only 20% of the barrels were new. After 15 months of barrel aging, a blend was created from the Pommard, Mt. Eden and Dijon 667 clones. The wine was fined and lightly filtered prior to bottling in January 2019.

The Wine

The wine has a medium, dark ruby color. The aroma is a complex mix of dark berries, exotic spices and a hint of herbs. On the palate the wine is medium-bodied with flavors similar to the aroma. The natural tannins provide a strong, extracted texture, the acidity is excellent, and the new oak is in perfect balance with the flavors of the wine.

Food Pairing

This Pinot Noir will pair well with a wide variety of food including lamb, duck and even Top Sirloin and Filet Mignon. I recommend decanting the wine for 45-60 minutes before serving to allow the wine to open up.

Rick Longoria, Winemaker
October 1, 2019