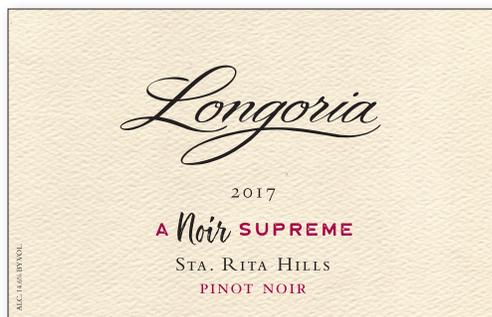


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 PINOT NOIR

Sta. Rita Hills – A Noir Supreme

Inspiration

I crafted A Noir Supreme from the fruit of three of the finest vineyards in the Sta. Rita Hills AVA. This very limited, special release wine is my tribute to John Coltrane's 1964 jazz masterpiece recording, "A Love Supreme." The album is musical proof that art flourishes in a collaborative space. Nature and the worker's hands provide the winemaker with the raw material and the wine cellar is the studio within which we follow our aesthetic instincts to create unique wines. This wine exemplifies artistry in winemaking.

The Harvest

The slightly warmer weather in 2017, meant the grapes from all three vineyard sites needed to be harvested within a short four-day window, which began September 4th. The sugar content of the grapes ranged from 24.5 Brix to 26.5 Brix with excellent acidity.

Winemaking

Each of the three vineyard lots were 100% destemmed and crushed into small open-top fermenters. After cold soaking for three to four days, the musts were inoculated with yeast to begin fermentation, which lasted eight to nine days. The wines were pressed off, settled in tanks and racked to French oak barrels for aging. My assistant Joe and I conducted many blending trials during the 15 months that the wines were aging before settling on the final blend. Only 19% was aged in new French oak barrels. The wines were blended, filtered and bottled in January 2019.

The Wine

The wine as a medium-dark ruby color, and a complex aroma of ripe black cherries, pomegranates and currants, with hints of red spices and blood oranges. A rich and sumptuous texture backed by intense flavors of ripe berries and spices is immediately noticeable on the palate in this full-bodied wine. The tannins are noticeable but very smooth. The excellent natural acidity of the blend provides a long, rich and vibrant finish. The wine has a great balance of power and elegance.

Food Pairing

This bold and powerful Pinot Noir will pair well with hearty foods such as lamb, duck and fine cuts of beef. I recommend decanting the wine 45-60 minutes prior to serving to allow the wine to open up.

Rick Longoria, Winemaker
November 1, 2019

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Sanford & Benedict (44%)

Fe Ciega (31%)

La Encantada (25%)

Production: 32 cases

Alcohol by volume: 14.6%

pH: 3.57

Titrateable acidity: 0.65 g/100ml.

Cellaring potential: Six to eight years

Bottle price: \$70.00