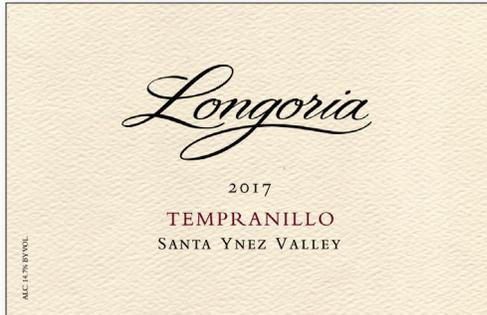


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 TEMPRANILLO

Santa Ynez Valley

History

The Spanish wines from Rioja and Ribera del Duero I enjoyed during a family vacation in the mid-1990's inspired me to produce my own Tempranillo upon my return. The small plot of Tempranillo planted at Clover Creek Vineyard in Santa Ynez has consistently provided me with exceptional grapes since its first harvest in 2003.

The Harvest

The weather during the 2017 growing season reverted to a more typical pattern with milder temperatures. This allowed the grapes to mature at a slower rate, which I believe is always better for enhancing flavor development and maintaining more of the grapes' natural acids. Our two vineyard sources were harvested on September 10th & 11th with an average sugar content of 24.4 Brix.

Winemaking

The grapes were entirely destemmed and crushed into small, open top fermenters. After a two-day cold soaking period, the must was inoculated with yeast to begin the 13-day long fermentation. The wine was then pressed off, settled in a tank and then transferred to American oak barrels of which 38% were new. After 22 months of aging, the wines were blended and bottled in August 2019, without fining or filtration.

The Wine

The wine has a dark, black ruby color, with a complex aroma that's an array of ripe plums, black cherries, leather, smoked bacon and hints of thyme. On the palate the wine is medium bodied with flavors that echo the aromas but with the addition of a hint of cranberries in the finish. The wine has wildly intense flavors and texture but still manages to maintain a sense of elegance.

Food Pairings

Our Tempranillo is a very versatile food companion, making it ideal for those culinary explorers searching for new wine and food pairings. Our own experiences have taught us that this wine is perfectly paired with divergent foods such as grilled steaks, spicy Mexican cuisine, and gnocchi with cream sauce and walnuts.

Rick Longoria, Winemaker
October 1, 2019

TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (60%)
Tierra Alta Vineyard (27%)
Grenache – Lieff Vineyard (8%)
Syrah – Clover Creek Vineyard (5%)

Production: 107 cases

Alcohol by volume: 14.7%

pH: 3.93

Titrateable acidity: 0.55g/100ml

Cellaring potential: Five to seven years

Bottle price: \$36.00