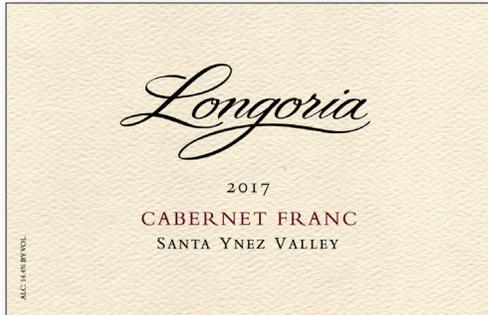


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 CABERNET FRANC

Santa Ynez Valley

History

The first time I worked with locally grown Cabernet Franc grapes in the late 1980's, I became a fan of this classic Bordeaux varietal from our wine region. Most years it's the driving force behind our Blues Cuvée and Evidence blends. My fondness for this noble grape inspired me to create this limited bottling of 100% Cabernet Franc.

The Harvest

The growing season of 2017 was milder and longer than the past several years, resulting in grapes that were fully mature and had excellent acidity levels. The grapes from Valley View Vineyard and Camp 4 Vineyard were harvested on October 11th and 6th respectively, with an average sugar content of 24.9 Brix.

Winemaking

The grapes were destemmed and crushed into small, open top fermenters. After four days of cold soaking, the musts were inoculated with yeast. The fermentation lasted for 14 days after which the wine was pressed off, settled for several days and then racked to French oak barrels for aging, of which 30% were new. After aging for 22 months the wines were blended, lightly filtered and bottled in August 2019.

The Wine

The wine has a medium, dark ruby color. The aroma is a complex mixture of the classic Cabernet Franc green olives, blueberries, Greengage plums and hints of tobacco. On the palate the wine is medium-bodied with silky tannins and a moderately extracted texture followed by mineral driven acidity. The flavors mirror the aromas, with an accent on berries and hints of oak vanillin. The finish is long and lingering. This is an elegant and exquisitely balanced Cabernet Franc and is destined to be enjoyed with a variety of cuisine.

Food Pairings

This wine pairs nicely with herb crusted lamb, duck with cherry glaze and pork loin.

Rick Longoria, Winemaker
November 1, 2019

TECHNICAL NOTES

Composition:

100% Cabernet Franc

Camp 4 (58%)

Valley View (42%)

Production: 48 cases

Alcohol by volume: 14.4%

pH: 3.59

Titrateable acidity: 0.65 g/100ml

Cellaring potential: Six to nine years

Bottle price: \$48.00