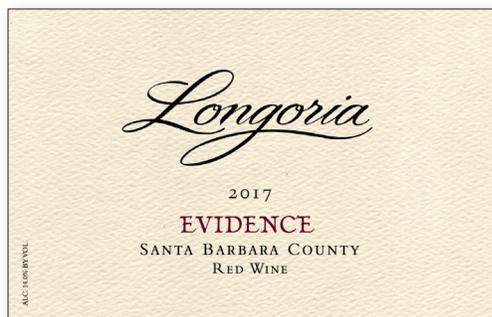


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 EVIDENCE

Santa Barbara County – Red Wine

History

Since 1979, I've produced Bordeaux-style wines with locally grown grapes. During these past 40 years I've explored many local vineyard sites looking for the best varietals that exemplify Santa Barbara County's unique climate and terroir at its best.

The Harvest

The growing season in 2017 was slightly milder than in previous years, resulting in grapes that were fully mature, yet balanced with excellent acidity levels. The grapes that constitute the 2017 Evidence were harvested from October 4th to the 12th with an average sugar content of 25 Brix.

Winemaking

All of the grapes were 100% destemmed and crushed into open top fermenters. After four days of cold soaking, the musts were inoculated with yeast. Depending on the varietal, fermentation lasted between 12 and 14 days. The wines were pressed off, settled for several days and were then racked to French oak barrels for aging. This blend was aged in 43% new French oak barrels for 22 months before it was blended, fined, filtered and bottled in August 2019.

The Wine

The wine has a medium, dark ruby color. The aroma is a complex mixture of green olives, which is characteristic of Cabernet Franc, and the red berry and potpourri aromas of Cabernet Sauvignon and Merlot. On the palate, the wine is medium-bodied with silky tannins and excellent acidity. The flavors are similar to the aromas with an additional hint of chocolate mocha. The finish is long and lingering and has an almost saline quality to it. I would recommend decanting the wine 40-60 minutes prior to serving.

Food Pairings

Pair this elegant wine with a soft ripened Saint Albray cheese, lamb chops and other grilled meats.

Rick Longoria, Winemaker
November 1, 2019

TECHNICAL NOTES

Composition:

41% Cabernet Franc – Camp 4 & Valley View Vineyards

Camp 4 Vineyard (22%)

Valley View Vineyard (19%)

31% Cabernet Sauvignon – Happy Canyon Vineyard

28% Merlot – Alisos Vineyard

Production: 48 cases

Alcohol by volume: 14.0%

pH: 3.56

Titrateable acidity: 0.66 g/100ml

Cellaring potential: Seven to ten years

Bottle price: \$70.00