

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 BLUES CUVÉE RED BLEND

Santa Barbara County

Inspiration

Our proprietary red wine blend pays tribute to America's great music genre, the Blues. Every other year we've traditionally chosen a different artist to portray the Blues for this label. This year we're revisiting one of our favorite Blues Cuvée labels by artist Trent Call from the 2007-2008 vintages.

The Harvest

The 2017 growing season was milder than what we've experienced the last several years, which allowed the grapes to ripen slowly and reach full flavor development, prevent excessive sugar accumulation and retain excellent acidity levels. All the grape varieties in this blend were harvested during the first and second week of October 2017.

Winemaking

Each of the lots in this blend was 100% destemmed and crushed into a small open top fermenter. The must was cold soaked for an average of three days, after which a yeast culture was added to begin fermentation. After an average of 12 days, the wines were pressed off, settled and transferred to French oak barrels for aging. The lots in this blend aged for 21 months, 25% in new French oak barrels and the remainder in neutral barrels. The blend was lightly filtered and bottled in August 2019.

TECHNICAL NOTES

Composition:

Cabernet Franc (39%)
Merlot (24%)
Cabernet Sauvignon (20%)
Syrah (17%)

Production: 128 cases

Alcohol by volume: 13.8%

pH: 3.56

Titrateable acidity: 0.68g/100ml

Cellaring potential: Seven to nine years

Retail price: \$35.00

The Wine

The wine has a dark ruby color. The classic, perfumed herbal aromas from the Cabernet Franc that initially dominate the nose are followed by notes of ripe plums and assorted berries. On the palate the wine is medium-bodied with flavors of baked cranberries, plums and a hint of herbs. The wine's components have excellent balance resulting in a wine that is imminently drinkable.

Food Pairings

This elegant yet flavorful wine will pair well with a variety of foods, including grilled meats, herb roasted chicken and grilled eggplant parmesan.

Rick Longoria, Winemaker
February 1, 2020