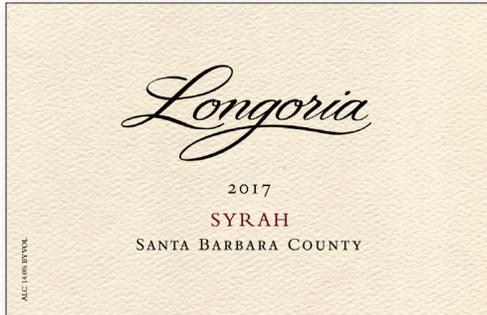


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2017 SYRAH

Santa Barbara County

### Inspiration

For over 10 years our winery has donated a special blend of our Syrah to People Helping People's charity event, Vino de Sueños. The consistent excitement and enthusiasm I've received over the years for this special blend of Syrah has inspired me to share this blend with you.

### TECHNICAL NOTES

**Composition:** 88% Syrah

12% Grenache

**Vineyard sources:** 69% Alisos - Syrah

19% Clover Creek - Syrah

12% Loeff - Grenache

**Production:** 70 cases

**Alcohol by volume:** 14.0%

**pH:** 3.71

**Titrateable acidity:** 0.62g/100ml

**Cellaring potential:** Seven to nine years

**Bottle price:** \$35.00

### The Harvest

The milder weather during the 2017 growing season gave the grapes more hang time on the vine to reach maturity. A longer, slower ripening period lets the fruit achieve full flavor development without excessive sugar accumulation. This special bottling blends grapes from our two long-standing sites for Syrah: Alisos Vineyard located just east of Los Alamos and Clover Creek Vineyard in Santa Ynez. The grapes were harvested on October 4th and September 19th respectively with average sugar contents of 24.0 Brix.

### Winemaking

The grapes from each vineyard were 100% destemmed and crushed into small, open top fermenters. After a three-day cold soak period, the musts were inoculated with yeast. Fermentation lasted for an average of 13 days, at which time the wines were pressed off, settled in tanks and then transferred to French oak barrels to begin aging. The combined lots were aged in 38% new French oak barrels for 21 months before being blended, filtered and bottled in July 2019.

### The Wine

The wine has a dark ruby color. The initial floral aromas transform into a heady mix of smoked bacon, ripe berries, spices and herbs. On the palate the wine has flavors of pomegranate and ripe plums with a hint of black licorice. The wine is very well balanced with a medium-bodied mid-palate, mild tannins and excellent acidity giving the wine a long, lingering finish.

### Food Pairings

This wine will pair well with many dishes, such as pork tenderloin with garlic herb butter, beef stroganoff and duck with plum sauce.

Rick Longoria, Winemaker  
February 1, 2020