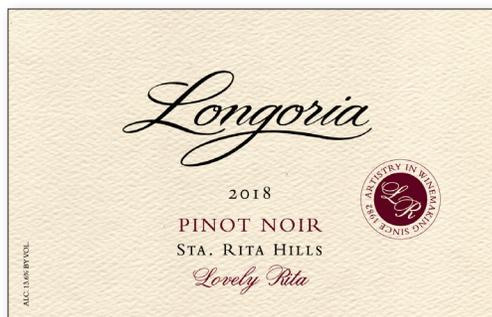


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2018 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

### The Harvest

For the first time in half a decade, the start to our harvest began in September rather than August, due to mild temperatures and limited heat spikes during the growing season. This longer ripening period allowed for the grapes to reach full flavor development without excessive sugar accumulation, and with excellent levels of acidity. The grapes were harvested from September 15th to September 29th of 2018, with an average sugar content of 23.8 Brix.

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Fe Ciega (93%)  
Sanford & Benedict (7%)

**Production:** 189 cases

**Alcohol by volume:** 13.6%

**pH:** 3.53

**Titrateable acidity:** 0.59 g/100ml.

**Cellaring potential:** Three to five years

**Bottle price:** \$35.00

### Winemaking

The grapes were 100% destemmed and crushed into small, open top fermenters. The must was cold soaked for an average of three days, after which the must was inoculated with special yeast strains chosen for Pinot Noir. After an average fermentation period of 9 days, the wines were pressed off to tanks, settled and then transferred to French oak barrels for aging, of which 25% were new. After 10 months of barrel aging, the wine was blended, filtered and bottled in July 2019.

### The Wine

The wine has a medium, dark ruby color. The initial perfumed aroma develops into plums, baked red currants, pine and herbs. On the palate the wine is medium-bodied with flavors of plums and cherries that quickly give way to refreshing acidity and light tannins. This is an exquisitely elegant and well-balanced Pinot Noir that is wonderful alone or paired with food.

### Food pairings

Enjoy this wine with a variety of foods including parmesan crusted salmon, beef tenderloin and warm duck salad.

Rick Longoria, Winemaker  
February 1, 2020