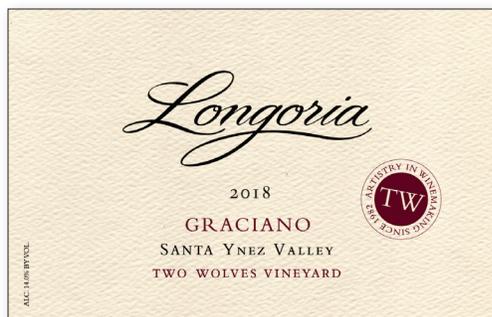


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 GRACIANO

Santa Ynez Valley – [Two Wolves Vineyard](#)

Inspiration

I became intrigued by Spanish grape varieties during my first visit in the mid-90s to Spain's wine regions. Subsequent tours of Spain with our wine club members have only deepened my interest in their local grapes. When I learned a small quantity of Graciano fruit was available, I jumped at this rare opportunity to work with this grape. I originally planned to blend it into our Tempranillo, which is commonly done in Spain. But after tasting the wine's unique character, I felt it needed to be shared with our members and customers.

TECHNICAL NOTES

Composition: Graciano – Two Wolves Vineyard (92%)
Grenache – Lief Vineyard (8%)

Production: 40 cases

Alcohol by volume: 14.0%

pH: 3.55

Titrateable acidity: 0.67 g/100ml.

Cellaring potential: Three to five years

Bottle price: \$35.00

The Harvest

The weather during the 2018 growing season and harvest was cool. This extended ripening time allowed the grapes to develop fully mature flavors and balanced acidity. The Graciano grapes were harvested on September 9th with a sugar content of 24.7 Brix.

Winemaking

The grapes were entirely destemmed and crushed into a small, open top fermenter. After a two-day cold soak period, the must was inoculated with yeast to begin fermentation, which lasted 14 days. The wine was then pressed off to a tank for settling and later racked to neutral French oak barrels for aging. Just prior to bottling I blended in a small amount of Grenache, or Garnacha as it is referred to in Spain, for added complexity. The wine was bottled in July 2019.

The Wine

The wine has a vivid, medium dark, ruby red color. The unique aromas can be described as a complex mix of flower blossoms, violets and blackberries with hints of anise and mint in the background. On the palate the wine is medium-bodied with flavors of tart currants and plums. The combination of silky tannins and high acidity give the wine a vibrant texture that persists on the palate.

Food Pairings

This wine will pair well with many foods. I suggest trying it with Indian chicken curry dishes or a selection of charcuterie that includes Spanish chorizo and a variety of Spanish cheeses such as Mahon, Manchego, Idiazabal and Tetilla, along with Marcona almonds.

Rick Longoria, Winemaker
March 1, 2020