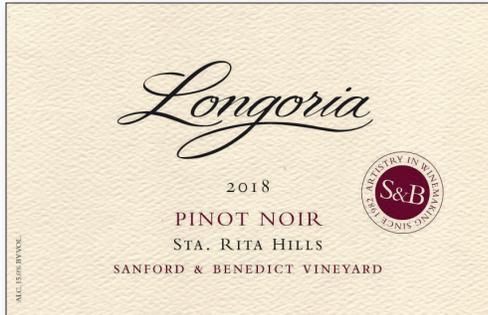


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 PINOT NOIR

Sta. Rita Hills – [Sanford & Benedict Vineyard](#)

Inspiration

I've had the privilege to make wine from the famed Sanford & Benedict Vineyard since 1985. The exceptional wines I've produced from this iconic vineyard continue to inspire me, and this vintage is no exception.

The Harvest

The 2018 growing season was one of the mildest in recent memory. In that temperate climate, the grapes developed fully mature flavors during the extended ripening period. The grapes were harvested with a sugar content of 25.3 Brix on September 26th: three weeks later than the previous year.

Winemaking

The grapes were 100% destemmed and crushed into a small open-top fermenter. After cold soaking for three days the must was inoculated with yeast to start fermentation. 12 days later the wine was pressed off, settled in a tank, and racked to French oak barrels for aging. Approximately 20% of the wine aged in new barrels. After 14 months of barrel aging, the wine was not fined, but it was lightly filtered and bottled in January 2020.

The Wine

The wine has a deep, dark ruby color with intricate aromas of ripe berries, warm cedar and pine trees backed by black peppercorns. While presently inhibited somewhat by tannins, the flavors in this medium-to-full bodied wine mimic the aromas. The excellent acidity gives the wine a long and persistent finish.

Food Pairings

This full-bodied Pinot Noir will pair well with variety of foods including filet mignon, duck and roasted pork loin. I recommend decanting the wine 30-45 minutes prior to serving.

Rick Longoria, *Winemaker*

April 1, 2020

TECHNICAL NOTES

Composition: 100% Pinot Noir, Clone Dijon 777

Vineyard source: Sanford & Benedict

Production: 75 cases

Alcohol by volume: 15.0%

pH: 3.58

Titrateable acidity: 0.59g/100ml

Cellaring potential: Five to seven years

Bottle price: \$50.00