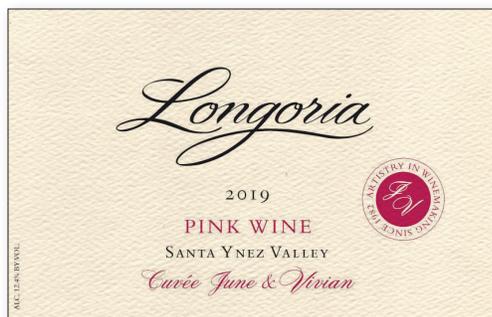


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 PINK WINE

Santa Ynez Valley – *Cuvée June & Vivian*

Inspiration

In 2007, Diana and I introduced a pink wine, or rosé, to commemorate the birth of our first granddaughter, June. In 2016 we were blessed with our second granddaughter, Vivian. We happily renamed our pink wine to celebrate both of our granddaughters.

TECHNICAL NOTES

Composition: Tempranillo (84%)

Syrah (12%)

Pinot Grigio (4%)

Vineyard Source: Clover Creek

Production: 50 cases

Alcohol by volume: 12.4%

pH: 3.72

Titrateable acidity: 0.57g/100ml

Cellaring potential: Nine to twelve months

Bottle price: \$25.00

The Harvest

The weather during the 2019 growing season and harvest was remarkably similar to that of 2018. While the temperatures remained relatively steady and mild, the grapes continued to hang on the vine, developing fuller flavors without compromising acidity. We harvested the Tempranillo grapes specifically for this wine on October 14th with a sugar content of 21.6 Brix.

Winemaking

The Tempranillo grapes were destemmed and crushed into harvest bins for 5½ hours to extract the desired amount of color from the skins. The juice was pressed off to settle in a small tank. After a 24-hour settling period, the juice was racked to stainless steel drums to begin fermentation. Small quantities of lightly colored juice from our Syrah must was drawn off and added to the Tempranillo during fermentation. 13 days later the wine was racked to stainless steel drums to age. A small amount of Pinot Grigio was blended in to add complexity to the aromatics and strengthen the acid structure. The final blend was filtered and bottled in January 2020.

The Wine

The wine has a pale, rose gold color with delicate aromas of freshly cut watermelon and strawberry pie. On the palate the wine is medium-bodied with surprisingly rich and substantial flavors of strawberries and ripe cantaloupe.

Food Pairings

This rosé is perfect for summer picnics. Pair it with a cantaloupe, mozzarella and prosciutto salad or a crab stuffed avocado. Serve moderately chilled.

Rick Longoria, Winemaker

March 1, 2020