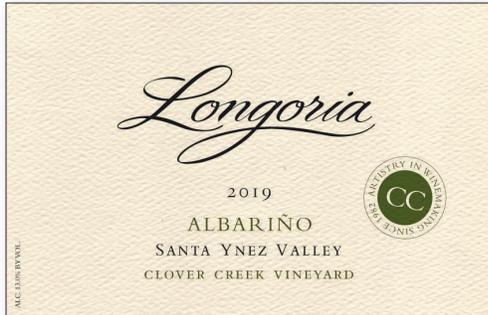


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2019 ALBARIÑO

Santa Ynez Valley – [Clover Creek Vineyard](#)

### Inspiration

I discovered Albariño during a family vacation to Spain in the mid-1990s and fell in love with its exotic flavors and refreshing acidity. Since 2004, I've had the good fortune to produce this wine from a small plot planted for us at Clover Creek Vineyard.

### TECHNICAL NOTES

**Composition:** 100% Albariño

**Vineyard source:** Clover Creek

**Production:** 103 cases

**Alcohol by volume:** 13.0%

**pH:** 3.48

**Titrateable acidity:** 0.67g/100ml

**Cellaring potential:** Two to three years

**Bottle price:** \$25.00

### The Harvest

The mild weather during the 2019 growing season and harvest extended the grapes' ripening period. Harvest commenced on October 14th, which was about 3 weeks later than 2018, at the ideal sugar content for Albariño of 22.0 Brix.

### Winemaking

The grapes were whole-cluster pressed, and the juice settled overnight. Approximately 80% of the juice was racked to a stainless tank to ferment at an average temperature of 58°F to preserve the aromatics. The remaining juice was fermented in a clay amphora I imported from La Mancha, Spain. The juice in the amphora reached 68°F, which contributed a rich and round texture to this wine. The two lots were blended and bottled in January 2020.

### The Wine

The wine has a pale straw gold color. The aromas are reminiscent of pears and tart apples with a hint of salinity in the background. On the palate the wine has flavors of fresh nectarines and pears. The excellent acidity carries the flavors from the mid-palate through to a crisp and lingering finish.

### Food Pairings

The wine will pair well with a wide variety of seafood including freshly shucked oysters, crab and traditional Spanish Pulpo Gallego – octopus with olive oil and paprika.

Rick Longoria, *Winemaker*  
April 1, 2020