

# Longoria

N E W S L E T T E R



ARTISTRY IN WINEMAKING SINCE 1982 • OCTOBER 2020

## A Note from Rick



*In June our son and daughter-in-law were blessed with a beautiful, healthy and happy baby boy! Marston, named after Diana's father, is our first grandson and we are all in love with this little angel.*

AFTER THE LAST TWO HARVESTS, CHARACTERIZED with mild weather, we have reverted back to an early harvest this year. Although this summer was relatively mild, we experienced several heat spikes in early August that accelerated the maturation of the early-ripening varieties such as Pinot Grigio and Pinot Noir. We harvested our Pinot Grigio on August 19th, nearly three weeks earlier than in 2019. Since then we've harvested all of our Pinot Noir grapes from our estate vineyard, Fe Ciega, and also the Albariño from Clover Creek Vineyard. The crop yields are quite small, but the quality looks fantastic! I'm particularly excited about our Pink Wine, Cuvée June & Vivian, produced from Pinot Noir grapes for the first time. It has just finished fermentation and it's absolutely delicious!

Speaking of delicious wines, we're pleased to be releasing these three outstanding wines to our Club in October: 2018 Fe Ciega Vineyard Pinot Noir, 2018 Tempranillo and 2018 Cuvée Diana Chardonnay. 2018 is

being highly touted by wine critics as one of the best vintages in recent years, and I have to agree, as evidenced by the quality of these three wines.

Since the start of the Covid-19 pandemic we have been blessed with the incredible support of our Wine Club members. Like many other small businesses, we've had to endure the several starts and stops and challenging conditions in operating our tasting room. We're currently open for tastings in our outdoor patio on Saturdays only, by appointment.

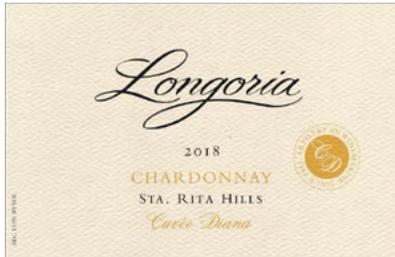
More than ever, all of us at Team Longoria want to thank you for your loyal support. We feel fortunate that we produce a product that brings some semblance of normality and pleasure to our daily lives during these challenging times.

Cheers,

Rick Longoria,  
Winemaker

*These are the new releases for October. The wines included in your shipment vary according to your Wine Club selection. The cost for each shipment includes the price of the wine, less your Wine Club discount, plus packaging, shipping and appropriate sales tax, when applicable.*

## Winemaker's Notes



THE FINEST CHARDONNAY we produce is made as a tribute to my wife and winery partner, Diana. I source grapes for Cuvée Diana from some of the best vineyard sites in the Sta. Rita Hills AVA. We are committed to producing wine

that contributes to the world-class reputation of this wine region.

The weather in 2018 was characterized by mild temperatures during growing season that continued into harvest. The grapes from both of our vineyard sources were harvested on September 28th with an average sugar content of 22.6 Brix.

The grapes were whole-cluster pressed and the juice settled for 24 hours before it was racked to barrels for fermentation. After a 20-day fermentation, the barrels were topped off to begin barrel aging. Each lot was aged in French oak barrels for 14 months before being blended and prepared for bottling in late January 2020. In order to preserve the Chardonnay grapes' aromatics and flavors, only 23% of the blended wine was aged in new French oak barrels.

The wine has a medium straw gold color. The aromas are a heady combination of spiced apples, pears and fresh pineapple. On the palate, the wine is medium-bodied with a rich texture bolstered by the flavors of sweet corn and candied citrus fruit. The wine's excellent acidity provides for a long, lingering and very satisfying finish.

This flavorful Chardonnay will pair well with a variety of seafood or roasted chicken and is perfect with linguine with white clam sauce.

**COMPOSITION:** 100% Chardonnay  
**VINEYARD SOURCES:** Sanford & Benedict (53%), Fe Ciega (47%)  
**PRODUCTION:** 103 cases  
**ALCOHOL BY VOLUME:** 13.9%  
**PH:** 3.40  
**TITRATABLE ACIDITY:** 0.66 g/100ml  
**CELLARING POTENTIAL:** 3 to 5 years  
**BOTTLE PRICE:** \$45.00

OUR ESTATE VINEYARD, Fe Ciega, was planted in 1998, and then expanded in 2008 to a total of nine acres of Pinot Noir. The consistently high-quality wines that are produced from our vineyard have earned it a reputation as being one of the "grand cru" sites in the Sta. Rita Hills AVA.

The weather was relatively mild during the growing season with no appreciable hot spells during harvest. The average sugar content was 23.8 Brix with an excellent balance of acidity. The grapes were 100% destemmed and crushed into small open-top fermenters. Following fermentation, the wine was racked to French oak barrels for aging. Only 18% of the barrels were new. A blend was created from the Pommard, Dijon 667 and Mt. Eden clones. The wine was not fined and only lightly filtered.

The wine has a medium, dark garnet color. The perfumed aroma is an array of ripe cherries and yellow plums with hints of sandalwood. On the palate, the wine is medium-bodied with the rich flavors of dried cherries, pomegranates and plums. 2018's low crop yields resulted in grapes of intense flavor and firmer tannins. The higher than normal tannins will enable this wine to age in the bottle even longer than what is typical for a Pinot from Fe Ciega Vineyard.

This powerful, extracted wine will pair well with a wide variety of food. Goat cheese-stuffed chicken breast is a wonderful pairing, but the wine is powerful enough to also pair with lamb and fine cuts of beef. I recommend decanting the wine 45-60 minutes before serving to allow the wine to open up.



**COMPOSITION:** 100% Pinot Noir  
**VINEYARD SOURCE:** Fe Ciega  
**PRODUCTION:** 133 cases  
**ALCOHOL BY VOLUME:** 13.7%  
**PH:** 3.63  
**TITRATABLE ACIDITY:** 0.58 g/100ml  
**CELLARING POTENTIAL:** 7 to 10 years  
**BOTTLE PRICE:** \$55.00

## Winemaker's Notes, cont.

**T**HE SPANISH WINES from Rioja and Ribera del Duero I enjoyed during a family vacation in the mid-1990's inspired me to produce my own Tempranillo upon my return. The small plot of Tempranillo planted

at Clover Creek Vineyard in Santa Ynez has consistently provided me with exceptional grapes since its first harvest in 2003. To make the wine even more complex I've recently added Tierra Alta Vineyard as a second source of Tempranillo grapes for this blend.

The weather during the 2018 growing season and harvest period was very similar to that of 2017, but with even milder temperatures. This allowed the grapes to hang on the vines for a longer period of time, developing stronger flavors and retaining more acidity.

The grapes were entirely destemmed and crushed into small, open top fermenters. Following fermentation, the wine was transferred to American oak barrels of which 26% were new. After 22 months of barrel aging, the wines were blended and bottled in August 2020, without fining and lightly filtered.

The wine has a dark black ruby color, with a complex aroma that's interwoven with black cherries, ripe plums, cedar, cloves and hints of orange zest. On the palate, this medium-bodied wine strikes a pleasing balance between the oak flavors and the tannins. The flavors are similar to those found in the aroma. This vintage produced a very elegantly balanced Tempranillo.

Tempranillo is very versatile and will complement almost any cuisine. Some of our favorite pairings are with divergent foods such as barbecued grilled steaks, smoky dishes and spicy Mexican or Middle Eastern foods.

### COMPOSITION:

Tempranillo — Clover Creek Vineyard (66%), Tierra Alta Vineyard (19%)  
Grenache — Loeff Vineyard (5%)  
Syrah — Clover Creek Vineyard (10%)

**PRODUCTION:** 125 cases

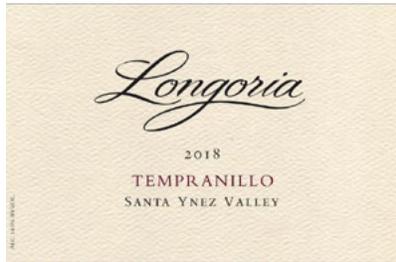
**ALCOHOL BY VOLUME:** 14.9%

**PH:** 3.92

**TITRATABLE ACIDITY:** 0.56 g/100ml

**CELLARING POTENTIAL:** 4 to 6 years

**BOTTLE PRICE:** \$36.00



**REORDER THE WINES IN YOUR SHIPMENT  
WITHIN 30 DAYS AND GET AN EXTRA 5%  
DISCOUNT.**



## 2020 Tentative Schedule of Releases

*The wines included in your shipment will  
vary according to your Wine Club Selection*

### GRAND TASTEVIN ORDER

*You must also be a member of the Wine Club to receive these wines*

**November:** 2018 Pinot Noir, Fe Ciega Block M  
2018 Cabernet Franc, Santa Barbara County  
2018 Evidence, Santa Barbara County  
2014 Evidence (Library Wine)

**DON'T MISS OUT!** If you would like to receive the two additional Grand Tastevin Order shipments and have not already signed up, please email [info@longoriawine.com](mailto:info@longoriawine.com) or phone 805-736-9700. You must be a Wine Club Member to sign up for the Grand Tastevin Order. **Grand Tastevin members receive their wine 30 days prior to it being released to the public.**

## Featured Recipe

### GOAT CHEESE-STUFFED CHICKEN

To pair with  
**2018 PINOT NOIR,  
FE CIEGA VINEYARD**  
Recommended by  
**Diana Longoria**  
From *Cooking Light*  
[www.cookinglight.com](http://www.cookinglight.com)

*Serves 4 people*



## Ingredients

1 TABLESPOON MINCED FRESH PARSLEY  
2 TEASPOONS MINCED FRESH THYME  
4 OUNCES GOAT CHEESE  
1 GARLIC CLOVE, GRATED

4 (6-OUNCE) SKINLESS, BONELESS CHICKEN BREASTS  
½ TEASPOON KOSHER SALT  
½ TEASPOON FRESHLY GROUND BLACK PEPPER  
2 TABLESPOONS OLIVE OIL

## Method

Combine parsley, thyme, goat cheese and grated garlic.

Cut a slit in each chicken breast to form a pocket; stuff with mixture.

Sprinkle with salt and pepper.

Heat olive oil in a skillet over medium-high. Lower heat to medium and cook chicken approximately 6 minutes per side.

*"It's a great, quick and easy dinner you can make anytime, even on a weeknight. I added a bit more goat cheese than the online recipe shows, because I think goat cheese and Pinot are a wonderful pairing. I hope you enjoy it!" – Diana*

# Longoria Current and New Releases

<b>NEW RELEASES IN THIS SHIPMENT</b>	<b>BOTTLE PRICE</b>	<b>15% DISCOUNT</b>	<b>20% DISCOUNT</b>
2018 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2018 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2018 Tempranillo, Santa Ynez Valley	\$36.00	\$30.60	\$28.80
<b>CURRENT RELEASES</b>	<b>BOTTLE PRICE</b>	<b>15% DISCOUNT</b>	<b>20% DISCOUNT</b>
2019 Pinot Grigio, Santa Ynez Valley	\$25.00	\$21.25	\$20.00
2014 Blanc de Blancs Extra Brut Sparkling	\$65.00	\$55.25	\$52.00
2015 Chardonnay, Fe Ciega Vineyard	\$50.00	\$42.50	\$40.00
2015 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2016 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2017 Chardonnay, Cuvée Diana	\$45.00	\$38.25	\$36.00
2017 Pinot Noir, Lovely Rita	\$35.00	\$29.75	\$28.00
2018 Pinot Noir, Lovely Rita	\$35.00	\$29.75	\$28.00
2016 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2017 Pinot Noir, Fe Ciega Vineyard	\$55.00	\$46.75	\$44.00
2016 Pinot Noir, Fe Ciega Block M	\$75.00	\$63.75	\$60.00
2016 Pinot Noir, Bien Nacido Vineyard Block N	\$50.00	\$42.50	\$40.00
2015 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2016 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2018 Pinot Noir, La Encantada Vineyard	\$50.00	\$42.50	\$40.00
2015 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2016 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2017 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2018 Pinot Noir, Sanford & Benedict Vineyard	\$50.00	\$42.50	\$40.00
2017 Pinot Noir, A Noir Supreme	\$70.00	\$59.50	\$56.00
2016 Blues Cuvée, Santa Barbara County	\$30.00	\$25.50	\$24.00
2017 Blues Cuvée, Santa Barbara County	\$35.00	\$29.75	\$28.00
2016 Cabernet Franc, Santa Ynez Valley	\$48.00	\$40.80	\$38.40
2017 Cabernet Franc, Santa Ynez Valley	\$48.00	\$40.80	\$38.40
2018 Graciano, Two Wolves Vineyard	\$35.00	\$29.75	\$28.00
2016 Grenache, Santa Barbara County	\$30.00	\$25.50	\$24.00
2017 Grenache, Santa Ynez Valley	\$30.00	\$25.50	\$24.00
2018 Grenache, Santa Ynez Valley	\$30.00	\$25.50	\$24.00
2016 Evidence, Bordeaux-Style Blend	\$70.00	\$59.50	\$56.00
2017 Evidence, Bordeaux-Style Blend	\$70.00	\$59.50	\$56.00
2017 Syrah, Santa Barbara County	\$35.00	\$29.75	\$28.00
2013 Syrah Reserva, Alisos Vineyard	\$45.00	\$38.25	\$36.00
2012 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml)	\$23.00	\$19.55	\$18.40

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