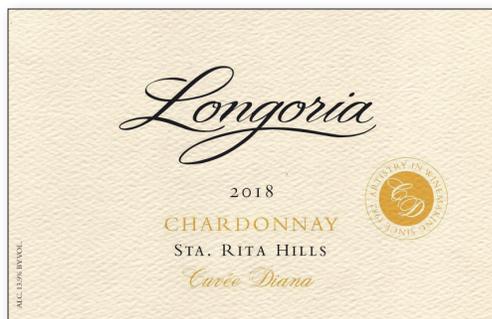


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 CHARDONNAY CUVÉE DIANA

Sta. Rita Hills

Inspiration

The finest Chardonnay we produce is made as a tribute to my wife and winery partner, Diana. I sourced grapes for Cuvée Diana from some of the best vineyards sites in the Sta. Rita Hills AVA. We are committed to producing wine that contributes to the world-class reputation of this wine region.

Harvest

The weather in 2018 was characterized by mild temperatures during the 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.

Winemaking

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

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.

Food Pairings

This flavorful Chardonnay will pair well with a variety of seafood, roasted chicken and is perfect with Linguine with White Clam Sauce.

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard source: Sanford & Benedict (53%)
Fe Ciega (47%)

Production: 103 cases

Alcohol by volume: 13.9%

pH: 3.40

Titrateable acidity: 0.66 g/100ml.

Cellaring potential: Three to five years

Bottle price: \$45.00

Rick Longoria, Winemaker
October 1, 2020