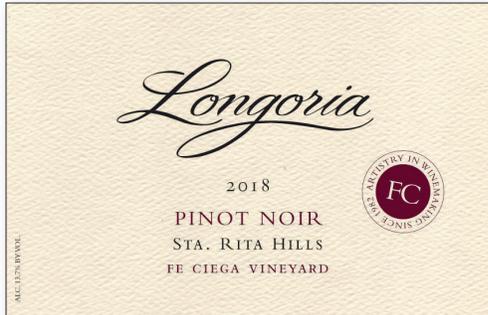


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2018 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

### Our Estate Vineyard

Our estate vineyard, Fe Ciega, was planted in 1998, and then expanded in 2008 to a total of nine acres of Pinot Noir. The consistent 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 Harvest

The weather was relatively mild during the growing season with no appreciable hot spells during harvest. As a result, harvest began on September 13th and concluded on September 22nd. The average sugar content was 23.8 Brix with an excellent balance of acidity. The average cluster weight was below normal, which contributed to a very low crop yield of just 1.7 tons per acre.

### Winemaking

The grapes were 100% destemmed and crushed into small open-top fermenters. After a three-day cold soak, the must was inoculated with yeast to start fermentation. Following an average ten-day fermentation, the wine was pressed off, settled in a tank for several days and then racked to French oak barrels for aging. Only 18% of the barrels were new. After 15 months of barrel aging, a blend was created from the Pommard, Dijon 667 and Mt. Eden clones. The wine was not fined and only lightly filtered prior to being bottled in January 2020.

### The Wine

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.

### Food Pairing

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.

Rick Longoria, Winemaker  
October 1, 2020

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Fe Ciega

**Production:** 133 cases

**Alcohol by volume:** 13.7%

**pH:** 3.63

**Titrateable acidity:** 0.58 g/100ml.

**Cellaring potential:** Seven to ten years

**Bottle price:** \$55.00