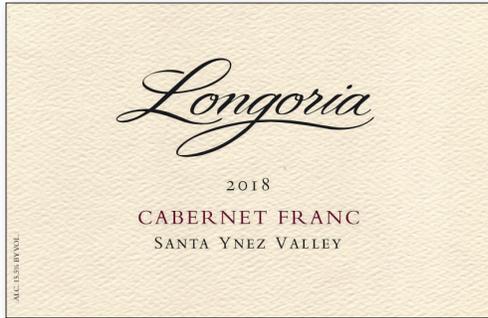


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 CABERNET FRANC

Santa Ynez Valley

History

The first time I worked with locally grown Cabernet Franc grapes in the late 80's, I became a fan of this classic Bordeaux varietal. Most years this grape is the driving force behind our Blues Cuvée and Evidence blends. But my fondness for this noble grape has inspired me to create this standalone bottling of 100% Cabernet Franc.

TECHNICAL NOTES

Composition: 100% Cabernet Franc

Vineyard sources: Camp 4 (65%)
Valley View (35%)

Production: 40 cases

Alcohol by volume: 15.5%

pH: 3.73

Titrateable acidity: 0.61 g/100ml

Cellaring potential: Six to nine years

Bottle price: \$50.00

The Harvest

The mild temperatures during the 2018 growing season resulted in relatively late harvest dates for the Bordeaux grape varietals. The Cabernet Franc grapes were harvested from Camp 4 Vineyard on October 30th and from Valley View Vineyard on November 2nd. The long maturity period allowed the grapes to reach riper sugar contents averaging 26.0 Brix.

Winemaking

The grapes were destemmed and crushed into small, open top fermenters. After four days of cold soaking, the musts were inoculated with yeast. The fermentation lasted for 14 days after which the wine was pressed off, settled for several days and then racked to French oak barrels for aging, of which 33% were new. After aging for 22 months the wines were blended, lightly filtered and bottled in August 2020.

The Wine

The wine has a dark magenta color. The classic Cabernet Franc aromas are fragrant with notes of olives, herbs and dried fruits. On the palate the wine has a rich texture of silky tannins and concentrated fruit. The flavors mirror the aromas with an accent on dried cherries and a hint of oak vanillin. The wine is perfectly balanced with acidity, contributing to a long and persistent finish. This is a rich and intense example of Cabernet Franc.

Food Pairings

Try pairing this wine with a variety of foods including herb crusted lamb, duck with cherry glaze and pork loin.

Rick Longoria, Winemaker
November 1, 2020