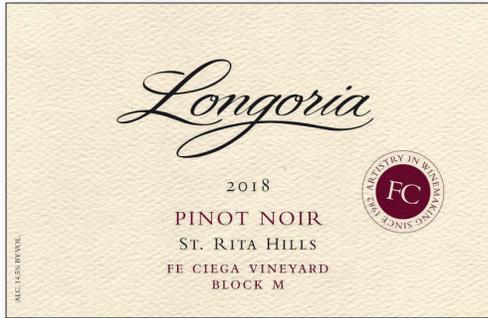


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2018 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard, Block M

### History

In 2008, I planted a steep hillside section of our estate vineyard (M Block) to the Mt. Eden clone of Pinot Noir, using cuttings from the original block at Sanford & Benedict Vineyard. I chose this specific clone because the wines I had made with grapes from Sanford & Benedict Vineyard and Mt. Carmel Vineyard during the 80s and 90s were so outstanding. In the years that the grapes from Block M of Fe Ciega are exceptional, I choose to produce a limited bottling of our extraordinary Mt. Eden Pinot Noir clone.

### The Harvest

The weather during the growing season and harvest in 2018 was similar to the 2017 harvest with mild temperatures and few significant heat spells. The grapes from Block M were picked on September 15th with a sugar content of 24.7 Brix and excellent acidity.

### Winemaking

The grapes were 100% destemmed and crushed into a small open top fermenter. After a three-day cold soak, the must was inoculated with yeast and fermented for 11 days. The wine was pressed off, settled and transferred to French oak barrels to begin aging. Approximately 30% of the wine was aged in new barrels with the balance in two-year old barrels. After 15 months of aging the wine was filtered and bottled in February 2020.

### The Wine

The wine has a dark ruby color and compelling aromas of coastal sage and dried cherries. On the palate the wine is very concentrated with flavors of dried cherries and pomegranates. The tannins and excellent acidity combine to create a long and persistent finish.

### Food Pairings

This elegant and concentrated wine will enhance a variety of different foods including wild game like rabbit and quail along with a traditionally prepared Thanksgiving turkey. I recommend decanting the wine 30-45 minutes before serving.

Rick Longoria, Winemaker  
November 1, 2020

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir, Mt. Eden Clone

**Vineyard source:** Fe Ciega, Block M

**Production:** 37 cases

**Alcohol by volume:** 14.5%

**pH:** 3.57

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

**Cellaring potential:** Six to nine years

**Bottle price:** \$75.00