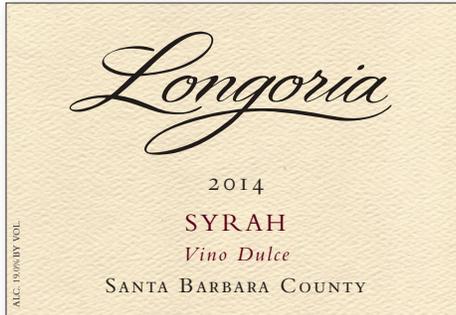


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2014 SYRAH

Santa Barbara County – *Vino Dulce* (Translates to Sweet Wine in Spanish)

### History

During harvest 2003, we received some Syrah grapes that were too ripe for table wine but were perfectly ripe for a port-style wine. Following the grapes' lead, I produced the first vintage of *Vino Dulce*, our port-style wine. Its continued popularity has spurred me to continue to produce this wonderfully versatile wine.

### The Harvest

To get the sugars to the desired level for our dessert wine, we allowed the Syrah grapes from Clover Creek Vineyard to ripen two weeks longer than the grapes we use for our table wine. These grapes were harvested on October 13th with a sugar content of 27.5 Brix.

### Winemaking

The grapes were destemmed and crushed into a small, open top fermenter. After two days of cold-soaking the must was inoculated with yeast to begin fermentation. The fermentation rate was carefully monitored so the desired sugar content target for the wine wasn't missed. On the 5th day of fermentation, that target was reached, and the wine was pressed off to a refrigerated tank. High proof spirits were then added to arrest the fermentation. After a two-week settling period, the wine was racked to neutral French oak barrels and aged for 22 months. The wine was filtered and bottled in July 2016, and bottle aged in our winery until the release date.

### The Wine

The color is dark black/ruby and opaque in the glass. The aromas are reminiscent of fresh, ripe cherries dipped in dark chocolate, with spicy notes that are contributed by the Syrah grapes. The wine is rich on the palate with flavors of mixed berry compote, toffee and vanilla. The excellent balance of sugar and acidity means this wine is not overly sweet, like many port-style wines can be.

### Food Pairings

Serve *Vino Dulce* with a cheese course that includes a blue like Stilton, Roquefort or Gorgonzola. A well-aged, powerful cheddar, along with dried fruits and walnuts is also superb. This wine also heightens fine dark chocolate and fruit-based desserts like mixed berry compote covered in *crème anglaise*.

Rick Longoria, Winemaker

November 1, 2020

### TECHNICAL NOTES

**Composition:** 100% Syrah

**Vineyard source:** Clover Creek

**Production:** 184 cases (375 ml. bottles)

**Alcohol by volume:** 19.0%

**Final residual sugar:** 10%

**pH:** 3.42

**Titrateable acidity:** 0.54 g/100ml.

**Cellaring potential:** Six to ten years

**Bottle price:** \$23.00