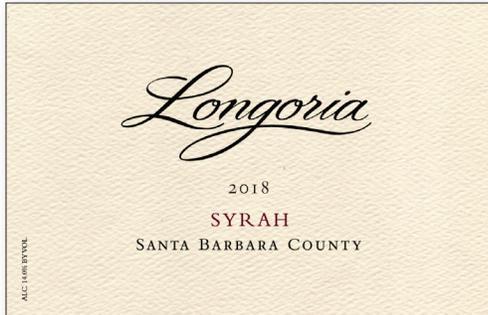


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 SYRAH

Santa Barbara County

Inspiration

For over 10 years our winery has donated a special blend of our Syrah to People Helping People's charity event, Vino de Sueños. The consistent excitement and enthusiasm I've received over the years for this special Syrah inspired me to share it with you.

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard sources: 60% Alisos - Syrah
40% Clover Creek - Syrah

Production: 62 cases

Alcohol by volume: 15.5%

pH: 3.71

Titrateable acidity: 0.69g/100ml

Cellaring potential: Four to six years

Bottle price: \$35.00

The Harvest

The mild temperatures during 2018's growing season resulted in relatively late harvest dates at both vineyard sites. The Syrah grapes were harvested from Clover Creek Vineyard on October 9th and from Alisos Vineyard on October 31st. The long maturity period gave the grapes time to reach riper sugar levels that averaged 25.8 Brix.

Winemaking

The grapes from both vineyards were 100% destemmed and crushed into small, open top fermenters. After a three-day cold soak period, the musts were inoculated with yeast. Fermentation lasted for an average of 13 days, at which time the wines were pressed off, settled in tanks and then transferred to French oak barrels to begin aging. The combined lots were aged in 35% new French oak barrels for 22 months before being blended, filtered and bottled in August 2020.

The Wine

The wine has a dark ruby color. The aromas are a mix of ripe plums and brown spices with a hint of anise in the background. On the palate the wine has flavors of ripe black cherries with a hint of vanilla on the finish. The wine is medium to heavy bodied with excellent acidity and surprisingly smooth tannins for a wine with this much weight.

Food Pairings

This wine will pair well with a variety of dishes including beef stroganoff, curried lamb and grilled meats such as pork ribs.

Rick Longoria, Winemaker
February 1, 2021