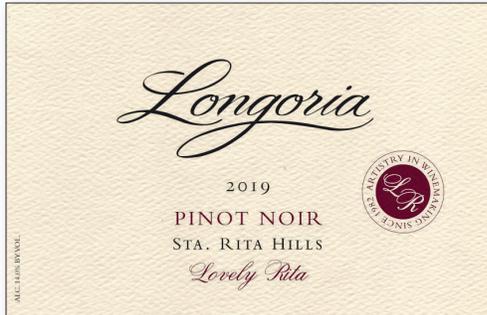


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

The Harvest

The harvest of 2019 was very similar to that of 2018, both characterized with moderate temperatures during the growing season and harvest. This mild weather not only gave the grapes more time to ripen, but it also allowed them to mature more slowly on the vine and retain their natural acidity. The grapes were harvested during a three -day period beginning September 14th, with an average ideal sugar content of 24 Brix.

Winemaking

This is the first *Lovely Rita* Pinot to be composed of 100% Fe Ciega Vineyard grapes. All four clones grown at the vineyard were used for this blend; Dijon 115, Dijon 667, Pommard and Mt. Eden. The grapes were 100% destemmed and crushed into small, open top fermenters. The must was cold soaked for an average of three days, after which the must was inoculated with a special yeast strain chosen to bring out the best from Pinot Noir grapes. After an average fermentation period of nine days, the wines were pressed off to tanks, settled and then transferred to French oak barrels for aging, of which 16% were new. This vintage produced wines with more intensity and tannins than normal, which called for 14 months of barrel aging instead of the usual 9 months. The wine was blended, filtered and bottled in August 2020.

The Wine

Lovely Rita has a medium dark, ruby color and fragrant aromas of baked cherries and warm cedar with a hint of nutmeg in the background. On the palate the wine is medium-bodied with vibrant flavors of lusciously tart cherries with a hint of figs and vanilla spice on the finish. Richer and denser than most earlier vintages of *Lovely Rita*, I believe this bottling may be our most harmonious and complex *Lovely Rita* yet.

Food Pairings

Enjoy this wine with a variety of foods including parmesan crusted salmon, beef tenderloin and warm duck salad.

Rick Longoria, Winemaker
February 1, 2021

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: 100% Fe Ciega

Production: 252 cases

Alcohol by volume: 14.1%

pH: 3.49

Titrateable acidity: 0.62 g/100ml.

Cellaring potential: Four to six years

Bottle price: \$35.00