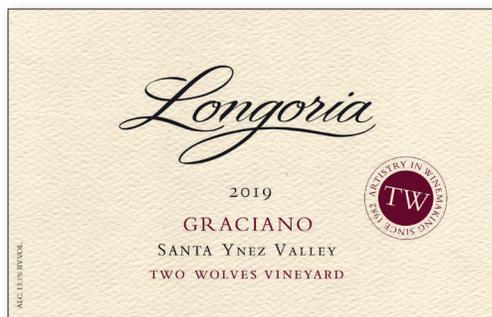


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 GRACIANO

Santa Ynez Valley – [Two Wolves Vineyard](#)

Inspiration

This is our second release of Graciano, a rare varietal in California but widely planted in several wine regions of Spain. After tasting our first vintage I became enamored with the varietal's unique aroma and flavor profile.

The Harvest

The weather during the 2019 growing season and harvest was cool. This extended ripening time allowed the grapes to fully mature. The Graciano grapes were harvested on October 21st with a sugar content of 23.1 Brix.

Winemaking

The grapes were entirely destemmed and crushed into a small, open top fermenter. After a two-day cold soak period, the must was inoculated with yeast to begin fermentation, which lasted 7 days. The wine was then pressed off to a tank for settling and later racked to neutral French oak barrels for aging. Just prior to bottling I blended in a small amount of Grenache, or Garnacha as it is referred to in Spain, for added complexity. The wine was filtered and bottled in August 2020.

The Wine

The wine has a vivid, medium-dark ruby color. The aromas can be described as a complex mix of leather and black cherries with hints of cloves and cinnamon in the background. On the palate the wine is light to medium-bodied with flavors of currants and black cherries. The moderate tannins and high acidity give the wine a crisp and lingering finish.

Food Pairings

This wine will pair well with duck, roasted chicken and would be an excellent accompaniment to Thanksgiving Day turkey, with all the trimmings.

Rick Longoria, Winemaker

March 1, 2021

TECHNICAL NOTES

Composition: Graciano – Two Wolves Vineyard (95%)
Grenache – Tierra Alta Vineyard (5%)

Production: 65 cases

Alcohol by volume: 13.1%

pH: 3.53

Titrateable acidity: 0.66 g/100ml.

Cellaring potential: Two to four years

Bottle price: \$35.00