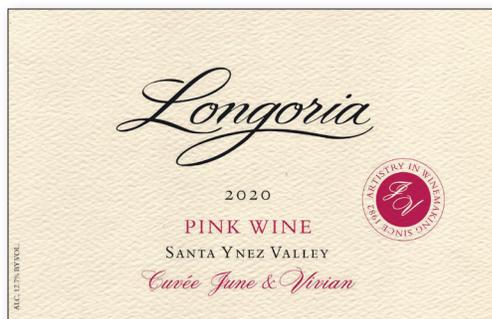


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2020 PINK WINE

Santa Ynez Valley – *Cuvée June & Vivian*

### Inspiration

In 2007, Diana and I introduced a pink wine, or rosé, to commemorate the birth of our first granddaughter, June. In 2016 we were blessed with our second granddaughter, Vivian. We happily renamed our pink wine to celebrate both of our granddaughters.

### The Harvest

After a relatively mild growing season, the temperatures rose during the last week of August prompting careful monitoring of the sugar levels to avoid harvesting grapes too ripe for our Pink Wine. We harvested the Pinot Noir grapes from our estate vineyard, Fe Ciega on August 22nd, with a sugar content of 21.7Brix.

### Winemaking

The grapes were crushed into a small picking bin and enthusiastically foot stomped by our four year old granddaughter Vivian. After 5 hours of skin contact, we deemed the juice to have the right amount of color for the Pink Wine. The must was put into our small bladder press to extract the juice. The juice settled for a day and was then transferred to one of our Spanish amphora and a stainless steel drum for fermentation. After a 15-day fermentation the wine was consolidated into a stainless steel drum for a short aging period. The wine was bottled in January 2021.

### The Wine

This is the first Pink Wine that we've produced from Pinot Noir grapes. We chose to use the Dijon 115 & 667 clones from our estate vineyard, Fe Ciega for this wine. The wine has a medium ruby red color. The aromas are a blend of strawberries and cranberries with a hint of potpourri. On the palate the wine is light to medium bodied with flavors similar to those of the aroma. The wine has excellent acidity which gives it a long, crisp and refreshing finish.

### Food Pairings

This rosé is perfect for spring and summer picnics. Pair it with a crab stuffed avocado or a cheese and charcuterie plate. Serve moderately chilled.



Rick Longoria, Winemaker  
March 1, 2021

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard Source:** Fe Ciega Vineyard

**Production:** 24 cases

**Alcohol by volume:** 12.7%

**pH:** 3.48

**Titrateable acidity:** 0.72g/100ml

**Cellaring potential:** 1 to 2 years

**Bottle price:** \$28.00