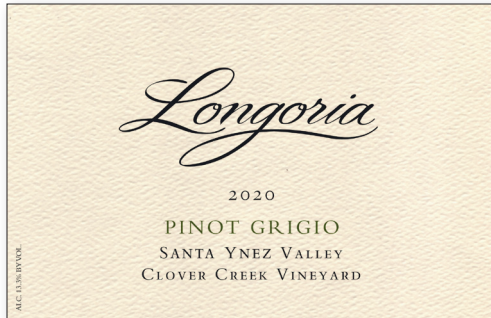


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2020 PINOT GRIGIO

Santa Ynez Valley

### The Harvest

The weather during the growing season was relatively mild until the last week of August when we experienced a period of hot temperatures. This weather prompted a quick harvest on August 19th, to avoid excessive sugar content in the grapes. The grapes measured 21.8 Brix at harvest with excellent acidity.

### TECHNICAL NOTES

**Composition:** 100% Pinot Grigio

**Vineyard sources:** Clover Creek

**Production:** 78 cases

**Alcohol by volume:** 13.3%

**pH:** 3.36

**Titrateable acidity:** 0.66g/100ml

**Cellaring potential:** One to two years

**Bottle price:** \$25.00

### Winemaking

The grapes were whole-cluster pressed and settled in a tank for 24 hours. The juice was racked to another stainless-steel tank to undergo a 12-day fermentation. Once fermentation was complete, the wine was racked to stainless-steel barrels to age for five months. The wine was bottled in January 2021.

### The Wine

The wine's pale straw color is typical of this varietal. While pouring, strong aromas of tropical fruit, pears and lychee nuts jump out of the glass. On the palate the wine has flavors similar to the aroma with a hint of banana custard on the finish. The wine is light-bodied with excellent acidity giving the wine a crisp, clean and refreshing finish.

### Food Pairings

This wine is delightful as a refreshing aperitif during the summer months. It also pairs beautifully with seafood, especially scallops and with Mediterranean summer salads.

A handwritten signature in green ink that reads 'Rick Longoria'. The signature is fluid and cursive, with a long, sweeping underline.

Rick Longoria, Winemaker  
March 1, 2021