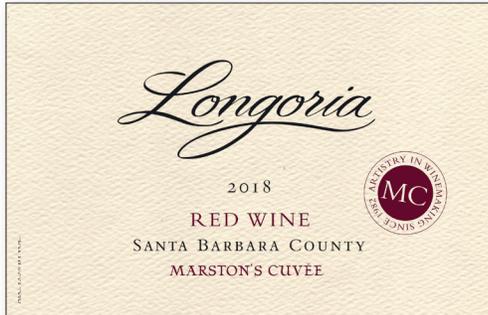


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2018 RED WINE

Santa Barbara County – Marston's Cuvée

### Inspiration

One of the pleasures and rewards of operating a family owned winery is the opportunity to commemorate and celebrate the milestones that families experience. We commemorated the birth of our two granddaughters, June and Vivian with the Pink Wine, and now with the birth of our grandson, Marston in 2020, we are delighted to celebrate his birth with this red wine blend, Marston's Cuvée.

### TECHNICAL NOTES

**Composition:** Syrah (30%)

Cabernet Franc (28%)

Cabernet Sauvignon (25%)

Merlot (17%)

**Production:** 54 cases

**Alcohol by volume:** 15.3%

**pH:** 3.60

**Titrateable acidity:** 0.65g/100ml

**Cellaring potential:** Six to eight years

**Bottle price:** \$35.00

### The Harvest

Mild temperatures during the 2018 growing season continued through harvest and well into October. The Bordeaux grape varietals that constitute 70% of this blend were harvested from October 30th to November 6th with an average sugar content of 25.5 Brix. The Syrah grapes were harvested on October 9th and October 31st with an average sugar content of 25.8 Brix.

### Winemaking

Every lot in this blend was 100% destemmed and crushed into a small, open top fermenter. The must was cold soaked for an average of three days, before adding a yeast culture to begin fermentation. Fermentation lasted an average of 12 days. The wines were pressed off, settled then transferred to French oak barrels and aged for 21 months. 18% of the barrels were new French oak and the remaining barrels were neutral. The blend was lightly filtered and bottled in August 2021.

### The Wine

The wine has a dark ruby color. The aroma has a slightly herbal, olive character of the Bordeaux grape varietals that are the major component of the blend, followed by hints of black cherries. On the palate the wine is medium-bodied with flavors of black cherry jam and vanillin. The moderate tannins and balanced acidity give the wine a lively finish.

### Food Pairings

This wine will pair well with a variety of foods including pork loin, grilled meats or a charcuterie and cheese plate.

Rick Longoria, Winemaker  
April 1, 2021