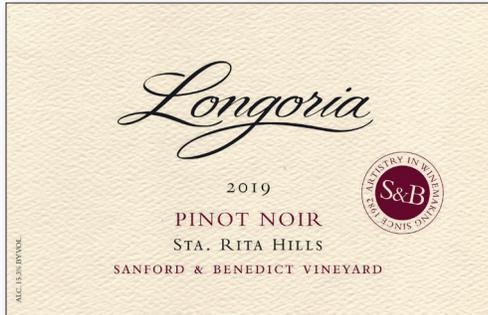


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 PINOT NOIR

Sta. Rita Hills – Sanford & Benedict Vineyard

Inspiration

For over 37 years I've had the privilege of making wine with fruit sourced from the famed Sanford & Benedict Vineyard. Each exceptional vintage has served as an inspiration for the next, and this release is no exception.

The Harvest

The growing season of 2019 experienced moderate temperatures. The grapes were harvested on September 16th with a sugar content of 25.3 Brix.

Winemaking

The grapes were 100% destemmed and crushed into a small, open-top fermenter. This year we added about 5% stems that were dried for 24 hours to reduce their astringency. After cold soaking for three days, the must was inoculated with yeast to start fermentation. 12 days later the wine was pressed off, settled in a tank, and racked to French oak barrels for aging. Approximately 32% of the wine aged in new barrels. After 14 months of barrel aging, the wine was not fined but was lightly filtered and bottled in January 2021.

The Wine

The wine has a deep, dark ruby color and floral aromas with hints of ripe raspberries and cloves in the background. On the palate the wine has substantial weight with briary flavors of black cherries that are accented with tea-like tannins. The excellent acidity provides a nice balance to the rich body of the wine.

Food Pairings

This full-bodied Pinot Noir will pair well with a variety of foods including beef tenderloin, roasted pork loin and other flavorful meats. I recommend decanting the wine 30-45 minutes prior to serving.

Rick Longoria, Winemaker
April 1, 2021

TECHNICAL NOTES

Composition: 100% Pinot Noir, Clone Dijon 777

Vineyard source: Sanford & Benedict

Production: 70 cases

Alcohol by volume: 15.3%

pH: 3.51

Titrateable acidity: 0.75g/100ml

Cellaring potential: Seven to nine years

Bottle price: \$50.00