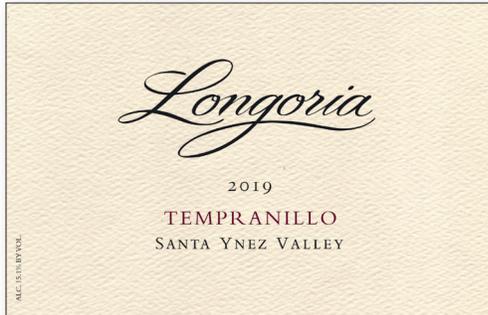


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 TEMPRANILLO

Santa Ynez Valley

History

I was introduced to Tempranillo-based wines during my first trip to Spain in the mid-1990's. This inspired me to produce my own Tempranillo. For the first time since we began sourcing our Tempranillo from Clover Creek Vineyard, we regrettably chose not to use the grapes due to quality issues in the vineyard. This vintage was produced from 100% Tierra Alta Vineyard grapes. We have sourced Tempranillo grapes from Tierra Alta Vineyard in past vintages to blend with the Clover Creek Vineyard Tempranillo grapes.

The Harvest

The 2019 growing season and harvest were characterized with moderate weather, resulting in a relatively late harvest date of October 23rd. The grapes were harvested from Tierra Alta Vineyard with a sugar content of 25.9 Brix.

Winemaking

The grapes were entirely destemmed and crushed into an open-top fermenter. After a three-day cold soak, the must was inoculated with yeast to begin the 12-day long fermentation. The wine was then pressed off, settled in a tank for several days and then racked to American oak barrels of which 28% were new. After 22 months of barrel aging, the wine was lightly filtered and bottled in August 2021.

The Wine

The wine has a dark ruby color, with a complex aroma that's a mixture of cedar, ripe plums, rhubarb pie and forest incense. On the palate the wine is medium-bodied with flavors similar to those found in the aroma. The wine has mild tannins and balanced acidity which gives this wine a satisfying, lingering finish.

Food Pairings

Our Tempranillo is very versatile and will complement almost any cuisine. Some of our favorite pairings are with divergent foods such as barbecued meats, spicy Mexican or Middle Eastern foods.

Rick Longoria, Winemaker
October 1, 2021

TECHNICAL NOTES

Composition:

Tempranillo – Tierra Alta Vineyard (84%)
Graciano – Two Wolves Vineyard (9%)
Syrah – Clover Creek Vineyard (4%)
Grenache – Tierra Alta Vineyard (3%)

Production: 117 cases

Alcohol by volume: 15.1%

pH: 4.16

Titrateable acidity: 0.57g/100ml

Cellaring potential: Four to six years

Bottle price: \$36.00