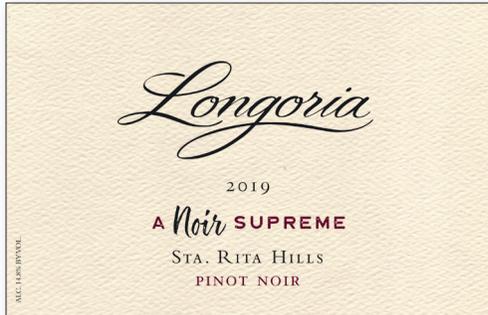


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 A NOIR SUPREME

Sta. Rita Hills – Pinot Noir

Inspiration

I crafted A Noir Supreme from the fruit of two of the finest vineyards in the Sta. Rita Hills AVA. This very limited, special release wine is my tribute to John Coltrane's 1964 jazz masterpiece recording, "A Love Supreme." The album is musical proof that art flourishes in a collaborative space. Nature and the worker's hands provide the winemaker with the raw material and the wine cellar is the studio within which we follow our aesthetic instincts to create unique wines. This wine exemplifies artistry in winemaking.

The Harvest

The weather during the 2019 growing season and harvest was close to ideal. The grapes from our estate vineyard, Fe Ciega and Sanford & Benedict Vineyard were harvested on September 25th and September 16th respectively, with a combined average sugar content of 24.8 Brix.

Winemaking

Each of the two vineyard lots were 100% destemmed and crushed into small open-top fermenters. After cold soaking for three days, the musts were inoculated with yeast to begin fermentation, which lasted eight to nine days. The wines were pressed off, settled in tanks and racked to French oak barrels for aging. My assistant Joe and I conducted many blending trials during the 15 months that the wines were aging before settling on the final blend. Only 20% was aged in new French oak barrels. The wines were blended, filtered and bottled in January 2021.

The Wine

The wine has a medium-dark ruby color. It has a complex aroma of sage, cherries and cherry cola. On the palate the wine has a rich texture with smooth tannins. The flavors are similar to those found in the aroma with an added hint of sweet cherry vanilla. The excellent natural acidity provides a long, rich and vibrant finish. The wine has a great balance of power and elegance.

Food Pairing

This bold and powerful Pinot Noir will pair well with hearty foods such as lamb, duck and pork tenderloin bathed in cherry sauce. I recommend decanting the wine 45-60 minutes prior to serving to allow the wine to open up.

Rick Longoria, Winemaker
November 1, 2021

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard sources: Fe Ciega (80%)
Sanford & Benedict (20%)

Production: 31 cases

Alcohol by volume: 14.8%

pH: 3.64

Titrateable acidity: 0.60 g/100ml

Cellaring potential: Five to seven years

Bottle price: \$70.00