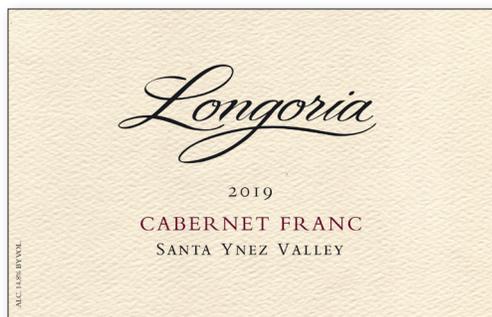


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2019 CABERNET FRANC

Santa Ynez Valley

### History

From the first time I worked with locally grown Cabernet Franc grapes in the late 80's, I became a fan of this classic Bordeaux varietal. In most years this grape is the driving force behind our Blues Cuvée and Evidence blends. But my fondness for this noble grape has inspired me to create this varietal bottling of Cabernet Franc.

### TECHNICAL NOTES

#### Composition:

94% Cabernet Franc – Camp 4 & Valley View Vineyards

Camp 4 Vineyard (64%)

Valley View Vineyard (30%)

6% Cabernet Sauvignon – Valley View Vineyard

**Production:** 29 cases

**Alcohol by volume:** 14.8%

**pH:** 3.73

**Titrateable acidity:** 0.61 g/100ml

**Cellaring potential:** Six to nine years

**Bottle price:** \$50.00

### The Harvest

The mild temperatures during the 2019 growing season resulted in relatively late harvest dates for the Bordeaux grape varietals. The Cabernet Franc grapes were harvested from Camp 4 Vineyard on October 14th and from Valley View Vineyard on October 25th. The long maturity period allowed the grapes to reach slightly riper sugar contents, averaging 25.0 Brix.

### Winemaking

The grapes were destemmed and crushed into small, open-top fermenters. After two days of cold soaking, the musts were inoculated with yeast. The fermentation lasted for 14 days after which the wine was pressed off, settled for several days and then racked to French oak barrels for aging, of which 19% were new. After aging for 22 months the wines were blended, lightly filtered and bottled in August 2021.

### The Wine

The wine has a medium dark ruby color. The classic Cabernet Franc aromas are fragrant with notes of black pepper, roasted bell peppers, with a hint of dried black cherries. On the palate the wine has a rich mid-palate of concentrated fruit and silky tannins. The flavors are of black cherries, black pepper and a hint of coffee toffee. The wine is perfectly balanced with acidity, contributing to a long and persistent finish. This is a rich and well-balanced example of Cabernet Franc.

### Food Pairings

Try pairing this wine with a variety of foods including grilled steaks, tomato based Mediterranean dishes, and pork loin. I recommend decanting the wine 30-45 minutes prior to serving.

Rick Longoria, Winemaker  
November 1, 2021