

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2014 BLUES CUVÉE

Santa Barbara County

### Heritage

Our proprietary red wine blend pays tribute to the great American musical genre, the Blues. The art for this year's label is by Leonardo Nunez, a local artist from Lompoc.

### Winemaking

The blend consists of three classic Bordeaux grape varieties plus a healthy dose of Syrah. Each lot was destemmed, crushed and fermented separately in small open-top fermenters. After a 21-month aging period in French oak barrels, of which 19% were new, the components were blended, fined and filtered before being bottled in July 2016.

### The Wine

The wine has a dark ruby color. The aromas are of black cherries and red currants with hints of black pepper. On the palate the wine has flavors similar to the aromas. The moderate tannins and acidity combine to give the wine enough structure to pair well with rich, spicy foods. This will also benefit from additional bottle aging to gain even more complexity.

### Food Pairing

This robust wine will pair well with a variety of spicy foods such as Mediterranean spiced lamb, Cajun-style cuisine and most grilled meats.

### TECHNICAL NOTES

#### Composition:

Cabernet Franc (40%)  
Cabernet Sauvignon (21%)  
Syrah (21%)  
Merlot (18%)

**Production:** 184 cases

**Alcohol by volume:** 14.4%

**pH:** 3.64

**Titrateable acidity:** 0.69g/100ml

**Cellaring potential:** Four to seven years

**Retail price:** \$30.00

Rick Longoria, Winemaker  
October 1, 2016