Longoria

ARTISTRY IN WINEMAKING SINCE 1982

TECHNICAL NOTES

Composition:

43% Merlot – Alisos Vineyard

32% Cabernet Franc – Camp 4 & Buttonwood Vineyards

Camp 4 (28%)

Buttonwood (4%)

25% Cabernet Sauvignon – Happy Canyon Vineyard

Production: 59 cases

Alcohol by volume: 14.8%

pH: 3.74

Titratable acidity: 0.61 g/100ml

Cellaring potential: Seven to nine years

Bottle price: $70.00
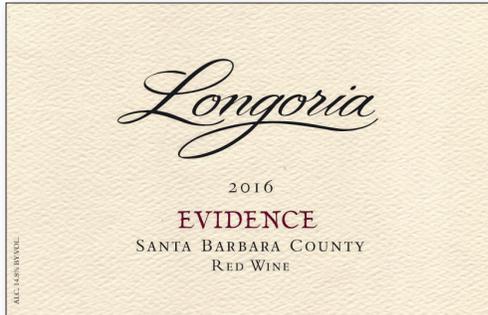
2016 EVIDENCE

Santa Barbara County – Red Wine

History

Since 1979, I've been producing Bordeaux-style wines with locally grown grapes. Nearly 40 years after that first bottling, those exceptional wines still inspire me to seek out Santa Barbara County's best vineyard sites for my proprietary blend, Evidence.

The Harvest

The weather was moderate during the 2016 harvest. The grapes for our Evidence blend were harvested between September 30th and October 7th with a combined average sugar content of 25.0 Brix.

Winemaking

All of the grapes were 100% destemmed and crushed into open top fermenters. After four days of cold soaking, the musts were inoculated with specialized yeast cultures. Depending on the varietal, fermentation lasted between 11 and 14 days. The wines were pressed off, settled and then racked to French oak barrels for aging, of which 40% was new. After 21 months of barrel aging the individual lots were blended, lightly fined, filtered and bottled in July 2018.

The Wine

The wine's color is a medium dark ruby. Complex aromas of leather, cedar, cola and cocoa powder fill the glass and are confirmed on the palate. This well-structured, full bodied Bordeaux-style wine has silky smooth tannins and enough acidity to provide a long and persistent finish. I recommend decanting this wine for 45-60 minutes before serving. This is one of the best vintages of Evidence we've ever produced.

Food Pairings

Pair this elegant wine with a high-quality aged Cheddar, steak frites, lamb chops and other grilled meats.

Rick Longoria, *Winemaker*
November 1, 2018