Longoria

ARTISTRY IN WINEMAKING SINCE 1982
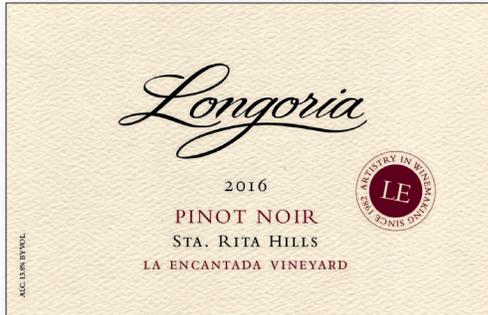
2016 PINOT NOIR

Sta. Rita Hills – La Encantada Vineyard

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: La Encantada Vineyard

Production: 78 cases

Alcohol by volume: 13.8%

pH: 3.52

Titratable acidity: 0.55g/100ml

Cellaring potential: Five to seven years

Bottle price: $50.00

The Vineyard

Located directly south of our estate vineyard, Fe Ciega, this esteemed vineyard was planted in 2001 by pioneer vintner and longtime friend Richard Sanford. I source my fruit from a block that is planted to the Dijon 777 clone.

The Harvest

The weather returned to a more normal pattern during the 2016 growing season, barring a heat spell in late August that accelerated the ripening of the grapes. Our goal is to harvest grapes at optimal ripeness, so heat spells make it challenging to pick before they become overripe. We were able to harvest the grapes at La Encantada on September 2nd at the desired sugar content of 24.3 Brix.

Winemaking

The grapes were 100% destemmed and crushed into a small open top fermenter. After the must cold soaked for four days, it was inoculated with yeast and fermented for 12 days. The wine was then pressed off, settled, and transferred to French oak barrels to begin aging. Approximately 26% of the wine aged in new barrels with the balance in older barrels. After 15 months, the wine was fined, lightly filtered and bottled in January 2018.

The Wine

The wine has a medium dark ruby color. The aromas are a complex blend of fresh cranberries, incense and a hint of thyme in the background. On the palate, the wine has medium weight and extract, with flavors of tart, fresh cranberries, thyme and walnuts. The silky tannins and naturally high acidity provide a satisfyingly long and lingering finish.

Food Pairings

Pair with grilled bread topped with sautéed mushrooms, burrata and a sprinkle of fresh rosemary; pasta with fresh English peas and smoked ham or pancetta; or slow cooked pork shoulder.

Rick Longoria, *Winemaker*
March 1, 2018