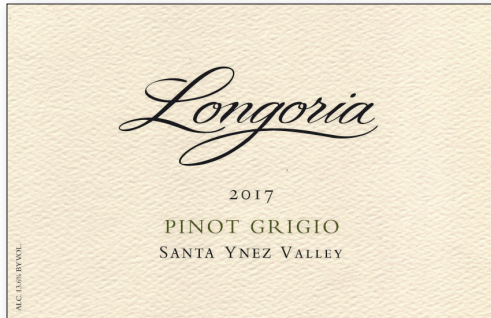


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2017 PINOT GRIGIO

Santa Ynez Valley

### The Harvest

The weather during the growing season in 2017 was very similar to 2016, which resulted in the grapes at Clover Creek Vineyard being harvested on August 21st at 22.8 Brix.

### Winemaking

The grapes were whole-cluster pressed and settled to a stainless steel tank for 24 hours and then racked to another stainless steel tank to begin fermentation. This lasted for 23 days, after which the wine was racked to stainless steel barrels to age. The wine was bottled in January 2018.

### The Wine

The wine has the typical pale, straw gold color of this varietal. The aromas are a complex blend of Granny Smith apples, orange blossoms, cinnamon and cloves. On the palate the wine is light to medium bodied with flavors of crisp apple and spiced apple crumble in the finish. The excellent acidity gives the wine a clean, crisp and lingering finish.

### Food Pairings

This wine can be enjoyed as a warm weather aperitif and can also accompany lighter fare such as seafood salads and pasta dishes with extra-virgin olive oil or a light cream sauce.

### TECHNICAL NOTES

**Composition:** 100% Pinot Grigio

**Vineyard sources:** Clover Creek

**Production:** 236 cases

**Alcohol by volume:** 13.6%

**pH:** 3.36

**Titrateable acidity:** 0.60g/100ml

**Cellaring potential:** One to two years

**Bottle price:** \$22.00

Rick Longoria, Winemaker  
April 1, 2018