Longoria

ARTISTRY IN WINEMAKING SINCE 1982

TECHNICAL NOTES

Composition:

Cabernet Franc (31%)

Merlot (23%)

Cabernet Sauvignon (22%)

Syrah (24%)

Production: 147 cases

Alcohol by volume: 15.2%

pH: 3.64

Titratable acidity: 0.64g/100ml

Cellaring potential: Six to eight years

Retail price: $35.00

2018 BLUES CUVÉE RED BLEND

Santa Barbara County

Inspiration

Our proprietary red wine blend pays tribute to America's great music genre, the Blues. Traditionally, we've changed the label art every other year, but this year we're revisiting one of our favorite Blues Cuvée labels created by artist Trent Call for the 2007-2008 vintages.

The Harvest

Mild temperatures during 2018's growing season pushed back harvest dates. The harvest of the Bordeaux varietals began on October 30th and concluded on November 6th with an average sugar content of 25.5 Brix. The Syrah grapes were harvested on October 9th and October 31st, with an average sugar content of 25.8 Brix.

Winemaking

Every lot in this blend was 100% destemmed and crushed into a small, open top fermenter. The must was cold soaked for an average of three days, before adding a yeast culture to begin fermentation. After an average of 12-days fermentation, the wines were pressed off, settled, transferred to French oak barrels and aged for 21 months. 30% of the barrels were new French oak and the remaining barrels were neutral. The blend was lightly filtered and bottled in August 2020.

The Wine

The wine has a dark ruby color. Classic, perfumed herbal aromas from the Cabernet Franc initially dominate the nose and are followed by notes of cedar, plums and spices. On the palate the wine is medium-bodied with flavors of black cherries, plums and a hint of pomegranate in the finish. The moderate tannins and balanced acidity give the wine a wonderfully lively finish.

Food Pairings

This wine will pair well with a variety of foods including pork loin, Italian pasta with herbed red sauce and many foods off the grill.

Rick Longoria, Winemaker
February 1, 2021