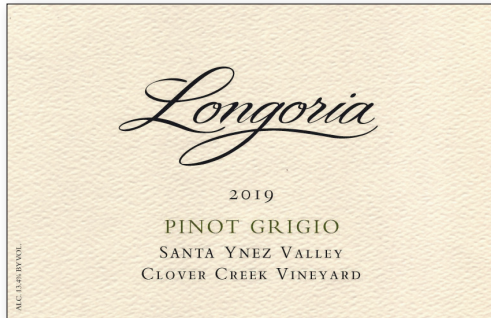


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2019 PINOT GRIGIO

Santa Ynez Valley

The Harvest

The mild weather during the 2019 growing season and harvest was very similar to that of 2018. Summer's even temperatures allowed me to harvest the Pinot Grigio grapes from Clover Creek Vineyard on September 12th with perfectly balanced acidity and at the ideal sugar content of 21.4 Brix.

TECHNICAL NOTES

Composition: 100% Pinot Grigio

Vineyard sources: Clover Creek

Production: 183 cases

Alcohol by volume: 13.4%

pH: 3.47

Titrateable acidity: 0.57g/100ml

Cellaring potential: One to two years

Bottle price: \$25.00

Winemaking

The grapes were whole-cluster pressed and settled in a tank for 24 hours. The juice was racked to another stainless-steel tank to undergo an 18-day fermentation. Once fermentation was complete, the wine was racked to stainless-steel barrels to age before being bottled in January 2020.

The Wine

The wine's pale, straw gold color is typical of this varietal. While pouring, strong aromas of pears and citrus blossoms jump out of the glass. On the palate the wine is medium-bodied and luxurious with full flavors of baked pears, nutmeg and banana custard. The crisp acidity gives the wine a long, lingering finish. This wine is not shy!

Food Pairings

This wine is delightful by itself as a warm weather aperitif. It also pairs beautifully with Mediterranean summer salads and pasta with pancetta and asparagus.

A handwritten signature in green ink that reads 'Rick Longoria'. The signature is written in a cursive, flowing style.

Rick Longoria, Winemaker
March 1, 2020