

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2019 CHARDONNAY CUVÉE DIANA

Sta. Rita Hills

### Inspiration

I produce this Chardonnay as a tribute to my wife and winery partner, Diana. I source grapes for Cuvée Diana from the best vineyard sites in the Sta. Rita Hills AVA. We feel the consistent quality of our Chardonnay contributes to the world-class reputation of our wine region.

### Harvest

The weather in 2019 was fairly moderate during the growing season and continued into harvest. I sourced the grapes from La Rinconada Vineyard, which is located near Sanford Winery. The grapes were harvested on September 18th, with a sugar content of 23.3 Brix and outstanding acidity.

### Winemaking

The grapes were whole-cluster pressed and the juice settled for 24 hours in a tank before being racked to barrels for fermentation. After a 7-day fermentation, the barrels were topped off to begin barrel aging. The wine was aged in French oak barrels for 14 months. Only 15% of the barrels were new. This relatively low percentage of new oak allowed the beautiful fruit aromatics and flavors of the Chardonnay to be emphasized. The wine was bottled in January 2021.

### The Wine

The wine has a light straw gold color. The aromas are a complex mixture of nutmeg, brown sugar and baked apples. On the palate the wine is medium-bodied with flavors similar to those of the aromas. The wine has a rich, oily texture in the mid-palate and ends with a crisp citrusy finish which is contributed by the excellent acidity of the wine.

### Food Pairings

This elegant and flavorful Chardonnay will pair well with a variety of seafood including lobster, halibut and rainbow trout.

Rick Longoria, Winemaker  
October 1, 2021

### TECHNICAL NOTES

**Composition:** 100% Chardonnay

**Vineyard source:** La Rinconada

**Production:** 55 cases

**Alcohol by volume:** 14.2%

**pH:** 3.41

**Titrateable acidity:** 0.57 g/100ml.

**Cellaring potential:** Four to six years

**Bottle price:** \$45.00