

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2019 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

### Our Estate Vineyard

Our estate vineyard, Fe Ciega, was planted in 1998, and then expanded in 2008 to a total of nine acres of Pinot Noir. The consistent high-quality wines that are produced from our vineyard have earned it a reputation as being one of the “grand cru” sites in the Sta. Rita Hills AVA.

### The Harvest

The weather during the 2019 growing season and harvest was moderate and very similar to that of 2018. As a result, harvest began on September 14th and concluded on September 17th. The average sugar content was 24.6 Brix with an excellent balance of acidity.

### Winemaking

The grapes were 100% destemmed and crushed into small open-top fermenters. After a three-day cold soak, the must was inoculated with yeast to start the fermentation. Following an average ten-day fermentation, the wine was pressed off, settled in tanks for several days and then racked to French oak barrels for aging. Only 18% of the barrels were new. After 14 months of barrel aging, a blend was created from the Pommard, Dijon 667 and Mt. Eden clones. The wine was not fined and only lightly filtered prior to being bottled in January 2021.

### The Wine

The wine has a medium, dark ruby color. The aroma is a complex mixture of fragrant Asian spices and ripe cherries with a hint of cedar. On the palate the wine is medium-bodied with flavors of ripe cherries, pomegranates and a hint of orange rind in the finish. The finish provides for a satisfying pull on the palate from the combination of silky tannins and excellent acidity.

### Food Pairing

This full-bodied and flavorful Pinot Noir will pair well with a wide variety of foods including lamb, duck and even filet mignon and top sirloin. I recommend decanting the wine 30-45 minutes prior to serving.

Rick Longoria, Winemaker  
October 1, 2021

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Fe Ciega

**Production:** 140 cases

**Alcohol by volume:** 14.4%

**pH:** 3.65

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

**Cellaring potential:** Seven to ten years

**Bottle price:** \$55.00