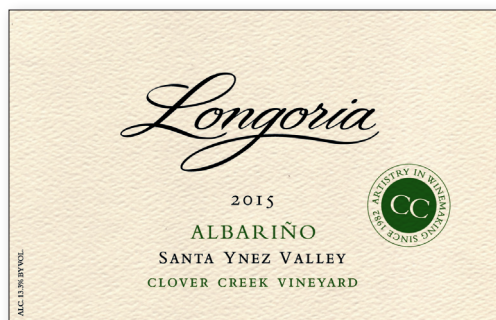


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2015 ALBARIÑO

Santa Ynez Valley – [Clover Creek Vineyard](#)

### Inspiration

I discovered this rare Spanish white grape during a family vacation to Spain in the mid-1990s. Upon returning, I was fortunate to be able to secure a small plot of Albariño at Clover Creek Vineyard. Our first vintage was in 2004.

### The Harvest

Another warm growing season, coupled with vines stressed from four years of drought, resulted in an early harvest date of August 19th and a very low crop yield. Our production was about 70% less than in 2014. The grapes were harvested with a sugar content of 22 Brix and excellent acidity.

### Winemaking

The grapes were whole-cluster pressed and the juice settled overnight before being racked to a stainless steel tank for fermentation. The juice was cold-fermented at an average temperature of 60° F. This cool fermentation helped preserve the grapes' delicate aromatics. The wine aged in a stainless steel tank and was bottled in January 2016.

### The Wine

The wine has a medium golden straw color. The complex aromas are of flower blossoms, pears and strawberry puree. On the palate the wine is medium bodied with full expansive flavors of apricots and crème anglaise, which evolve into a briny, salty sensation. The racy acidity, which is a hallmark of well-made Albariño, gives the wine a very long, lingering finish.

### Food Pairings

This wine will pair well with a variety of seafood including oysters, crab and traditional Pulpo Gallego – octopus with paprika.

Rick Longoria, *Winemaker*  
April 1, 2016

### TECHNICAL NOTES

**Composition:** 100% Albariño

**Vineyard source:** Clover Creek

**Production:** 70 cases

**Alcohol by volume:** 13.3%

**pH:** 3.29

**Titrateable acidity:** 0.75g/100ml

**Cellaring potential:** One to two years

**Bottle price:** \$25.00