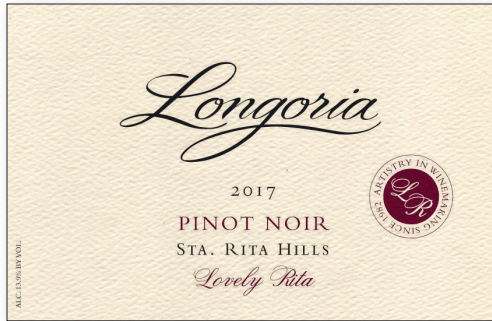


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2017 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

### The Harvest

The 2017 growing season's mild weather gave the grapes enough time on the vine to reach optimal ripeness. Harvest began on September 4th and ended on September 8th at an average sugar content of 24.5 Brix.

### Winemaking

The grapes were 100% destemmed and crushed into small, open top fermenters. The must was cold soaked for an average of three days, after which the must was inoculated with special yeast strains chosen for Pinot Noir. After an average fermentation period of 12 days, the wine was pressed off to tanks, settled and then transferred to French oak barrels for aging, of which 26% were new. After 11 months of barrel aging, the wine was blended, filtered and bottled in August 2018.

### The Wine

The wine has a medium, dark ruby color with luscious, dark fruit aromas of ripe plums, figs and cherries with hints of tobacco. On the palate, the wine is medium-bodied with harmonious flavors of the fruits found in the aromas. The wine has moderate tannins that in combination with the acidity give the wine a long succulent finish.

### Food Pairings

Enjoy this wine with a variety of foods including salmon, pork and Mediterranean dishes.

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Fe Ciega (78%)

La Rinconada (22%)

**Production:** 342 cases

**Alcohol by volume:** 13.9%

**pH:** 3.53

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

**Cellaring potential:** Four to six years

**Bottle price:** \$35.00

Rick Longoria, *Winemaker*

February 1, 2019