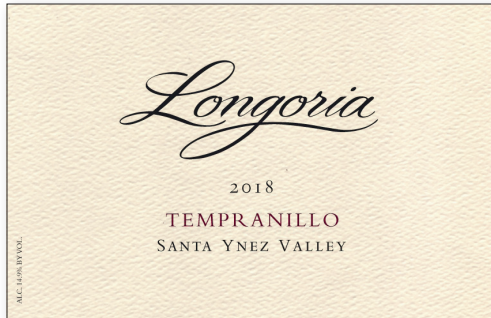


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 TEMPRANILLO

Santa Ynez Valley

History

The Spanish wines from Rioja and Ribera del Duero I enjoyed during a family vacation in the mid-1990's inspired me to produce my own Tempranillo upon my return. The small plot of Tempranillo planted at Clover Creek Vineyard in Santa Ynez has consistently provided me with exceptional grapes since its first harvest in 2003. To make the wine even more complex I've recently added Tierra Alta Vineyard as a second source of Tempranillo grapes for this blend.

The Harvest

The weather during the 2018 growing season and harvest period was very similar to that of 2017, but with even milder temperatures. This allowed the grapes to hang on the vines for a longer period of time, developing stronger flavors and retaining more acidity. Our two vineyard sources were harvested on September 17th & September 25th with an average sugar content of 25.0 Brix.

Winemaking

The grapes were entirely destemmed and crushed into small, open top fermenters. After a three-day cold soaking period, the must was inoculated with yeast to begin the 13-day long fermentation. The wine was then pressed off, settled in a tank and then transferred to American oak barrels of which 26% were new. After 22 months of barrel aging, the wines were blended and bottled in August 2020, without fining and lightly filtered.

The Wine

The wine has a dark black ruby color, with a complex aroma that's interwoven with black cherries, ripe plums, cedar, cloves and hints of orange zest. On the palate this medium-bodied wine strikes a pleasing balance between the oak flavors and the tannins. The flavors are similar to those found on the aroma. This vintage produced a very elegantly balanced Tempranillo.

Food Pairings

Our Tempranillo is very versatile and will complement almost any cuisine. Some of our favorite pairings are with divergent foods such as barbecued grilled steaks, smoky dishes and spicy Mexican or Middle Eastern foods.

Rick Longoria, Winemaker
October 1, 2020

TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (66%)
Tierra Alta Vineyard (19%)
Grenache – Lieff Vineyard (5%)
Syrah – Clover Creek Vineyard (10%)

Production: 125 cases

Alcohol by volume: 14.9%

pH: 3.92

Titrateable acidity: 0.56g/100ml

Cellaring potential: Four to six years

Bottle price: \$36.00