



LONGORIA 2022 GRACIANO

INSPIRATION

Our love of Spanish varietals inspired us to source this Graciano, grown at Two Wolves Vineyard in 2018. Originally intended to use as a blending component in our Tempranillo, it turned out so delicious and unique that we felt it had to be bottled separately.

WINEMAKING

100% destemmed and crushed into a small, open top fermenter. After fermentation was completed, the wine was pressed off to a tank for settling and later racked to neutral French oak barrels for aging. The wine aged for 9 months before bottling. Unfined & Unfiltered.

THE WINE

The wine has a plum-violet color. The bouquet greets with notes lavender, jasmine, boysenberry and ripe plums. The wine coats the palate fully with profiles of chocolate covered cherries and raspberry compote, with a bouncy finish from the zippy acidity and mildly grippy tannins.

FOOD PAIRINGS

Classic: Osso Bucco

Vegetarian: Penne with Vodka Sauce

Unique: Blue Cheese-stuffed Burger

Composition: 100% Graciano

Production: 93 cases

Alc: 14.2%

pH: 3.56

TA: 0.61g/100ml

Cellaring potential: 3-5 yrs

Bottled: August 2023

Retail price: \$45.00