



LONGORIA 2022 Pinot Noir

I A FNCANTADA VINEYARD

VINEYARD

The famed La Encantada Vineyard has long been a part of the Longoria portfolio. Located directly south Fe Ciega, this esteemed vineyard was planted by pioneer vintner Richard Sanford.

WINEMAKING

100% destemmed and crushed into small, open top fermenters. The wine spent two weeks on the skins, including a 3 day cold soak prior to fermentation. Once dry,the wine was pressed off, settled in a tank and transferred to French oak barrels for 16 months. Due to the clean ferment and vigilant cellar practices, the wine did not require fining or filtration before bottling.

THE WINE

This wine greets with a vibrant cherry-ruby color. The nose is spice-laden, with notes of cinnamon and cloves lifting fruit characters of raspberry, cherry, and baked cranberry. The palate has a sarsaparilla-like quality, with earth notes mixed with juicy fruit and cola. It finishes bright with a hint of citrus zest. The tannins are medium plus, making it somewhat approachable now, but showing tremendous aging potential.

FOOD PAIRINGS

Classic: Fois Gras on toast

Vegetarian: Chantrelle mushrooms & ricotta, also on toast

Unique: Roasted Cherries and Goat cheese dip...with toast

Composition: 100% Pinot Noir: Clone 777

Production: 76 cases Alc.: 13.7% pH: 3.63 TA: 0.62a/100ml Cellaring potential: 6-9 yrs Bottled: February 2024 Retail price: \$68.00