



LONGORIA PINK WINE CUVÉE JUNE & VIVIAN

HISTORY

In 2007, Diana and Rick introduced a pink wine, or rosé, to commemorate the birth of our first granddaughter, June. In 2016 we were blessed with our second granddaughter, Vivian. We happily renamed our pink wine to celebrate the birth of both of our granddaughters.

WINEMAKING

The grapes were crushed into a small picking bin and enthusiastically foot stomped by both of our granddaughters, June and Vivian. After three hours of skin contact, we deemed the juice to have the right amount of color. The must was pressed off to a tank for settling. After 24 hours, the juice was then transferred to stainless steel drums for fermentation. After fermentation, the wine was racked from and returned to stainless-steel drums for a short aging period.

THE WINE

The wine has a brilliant copper color. The aromas are a mix of strawberries and cream, peaches and cantaloupe. On the palate the wine is light-bodied with flavors similar to that of the aroma, with the addition of watermelon and nectarine flavors. The wine has excellent acidity.

FOOD PAIRINGS

Pairs well with a variety of foods including a shrimp salad with lemon and Dijon mustard, a cheese and charcuterie plate, or with a holiday ham.

100% Pinot Noir

Alc: 12.3%

pH: 3.53

TA: 0.60g/100ml

Cellaring potential: 1-2 yrs

Retail price: \$28.00