



LONGORIA

2021 PINOT NOIR

FE CIEGA VINEYARD



VINEYARD

Fe Ciega, was planted by Rick Longoria in 1998, and then expanded in 2008 to a total of 10 acres.

WINEMAKING

100% destemmed and crushed into a small open-top fermenter. Following an eight-day fermentation, the wine was pressed off, settled in a tank and racked to French oak barrels for aging.

THE WINE

Medium ruby color with aromas of dried cherries, figs, cola and a hint of white pepper. The wine is elegant and well balanced with flavors like those found in the aroma with a hint of coastal sage. The finish has a satisfying pull on the palate from the combination of silky tannins and excellent acidity.

FOOD PAIRINGS

This elegant and flavorful Pinot Noir will be a spectacular pairing with Thanksgiving turkey, dried cranberry stuffing and all the trimmings. I recommend decanting the wine 30-45 minutes prior to serving.

Composition: 100% Pinot Noir

Production: 49 cases

Alc.: 13.4%

pH: 3.63

TA: 0.59g/100ml

Cellaring potential: 3-5 yrs

Bottled: March 2023

Retail price: \$68.00