



LONGORIA 2021 BLUES CUVÉE

INSPIRATION

Our proprietary red wine blend pays tribute to America's great music genre, the Blues.

WINEMAKING

This year's Blues is a composition of three classic Bordeaux varietals, plus Syrah. This combination was something Rick hit upon years ago and has been a staple in "Blues" bottlings over the years. Each lot was fermented separately and aged for 21 months before being blended, filtered, and bottled.

THE WINE

The wine is a cherry-red color with violet rim with a bouquet that is an enchanting mix of savory and sweet, with notes of baked pie crust and blueberry compote supported by hints olive tapenade and tomato leaf. On the palate, a very slight astringency awakens the taste buds to flavors of summer berries, vanilla, and ground pepper. It is approachable now but will benefit from more time in the bottle. If drinking young, decanting is recommended.

FOOD PAIRINGS

Classic: Steak au Poivre (Peppercorn Steak)

Weeknight: Cheeseburger

Vegetarian: Roasted red pepper Pesto Pasta

Unique: Birria Tacos

Composition: Cabernet Sauvignon (33%), Petit Verdot (5%), Cabernet Franc (47%), Syrah (15%)

Production: 154 cases

Alc: 14.1%

pH: 3.73

TA: 0.59g/100ml

Cellaring potential: 5-7 yrs

Bottled: August 2023

Retail price: \$39.00

LONGORIAWINE.COM

