



LONGORIA 2020 EVIDENCE

INSPIRATION

For over 40 years, we've explored many local vineyards looking for Bordeaux varietals that best exemplify our county's unique climate and terroir. Those explorations have resulted in this wine which we offer as evidence that our wine region can produce world class Bordeaux-style wines.

WINEMAKING

100% destemmed and crushed into small, open-top fermenters. After four days of cold soaking, the musts were inoculated with yeast and fermented for an average of 18 days. The wines were pressed off, settled for several days and then racked to 28% new French oak barrels for 22 months.

THE WINE

Dark ruby color with complex aromas of dried black cherries with figs, mocha, vanillin and hints of tobacco. The palate displays a harmonious texture of fruit extract, acidity and silky tannins, with flavors reminiscent of dried cherries, chocolate and coffee with a hint of sweet oak vanillin. We recommend decanting 40-60 minutes prior to serving.

FOOD PAIRINGS

Pairs well with many foods such as ribeye steak, beef tenderloin and a vegetarian dish of mushrooms and eggplant over risotto.

Composition: 40% Cabernet Sauvignon, 32% Cabernet Franc, 28% Petit Verdot

Production: 46 cases

Alc: 14.4%

pH: 3.59

TA: 0.70g/100ml

Cellaring potential: 6-9 yrs

Bottled: August 2022

Retail price: \$78.00