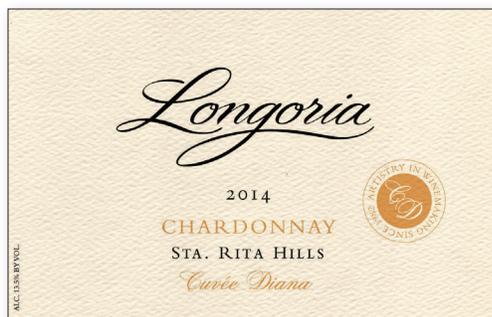


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 CHARDONNAY CUVÉE DIANA

Sta. Rita Hills

Inspiration

I've named our finest blend of Chardonnay after my wife and winery partner, Diana. Drawing on my 30 years of experience with Sta. Rita Hills Chardonnay grapes, I blend each vintage to epitomize this world-class wine region's highest quality Chardonnay.

TECHNICAL NOTES

Composition: 100% Chardonnay

Vineyard sources:

Fe Ciega (39%)

Rita's Crown (28%)

Kessler-Haak (20%)

Zotovich (13%)

Production: 209 cases

Alcohol by volume: 13.5%

pH: 3.32

Titrateable acidity: 0.69 g/100 ml.

Cellaring potential: Three to five years

Bottle price: \$45.00

Harvest

After one of the warmest growing seasons on record, the harvest at Rita's Crown Vineyard occurred on August 8, 2014, making this the earliest harvest in my career. The remaining Chardonnay grapes were brought in during the last week of August, at a relatively low average sugar content of 22.7 Brix and high levels of natural acidity.

Winemaking

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to French oak barrels for fermentation. The wines produced from each of the four vineyards aged separately for ten months before being blended and prepared for bottling in August 2015. Just 20% of the wine for this blend was aged in new barrels, and 20% underwent malo-lactic fermentation.

The Wine

The wine has a pale gold color, with tantalizing aromas of spiced pears, buttered toast and crème brûlée. On the palate the wine is medium bodied with lean flavors of green apple crisp, crème anglaise and a hint of sea salt. The wine's high acidity provides a long, lingering and refreshing finish.

Food Pairings

This elegant, richly textured wine will pair well with a variety of foods. I suggest trying it with grilled fish with a lemon and breadcrumb crust, lobster with clarified butter and roasted chicken with herbs.

Rick Longoria, Winemaker
March 1, 2016