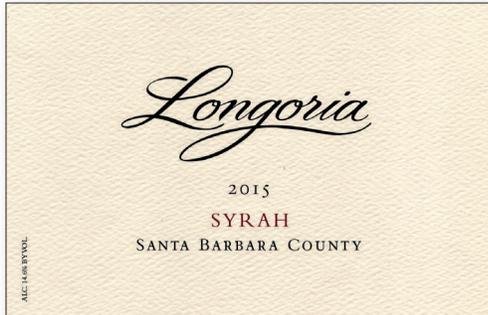


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition: 96% Syrah

4% Grenache

Vineyard sources: 51% Alisos - Syrah

45% Clover Creek - Syrah

4% Camp 4 - Grenache

Production: 65 cases

Alcohol by volume: 14.6%

pH: 3.59

Titrateable acidity: 0.62g/100ml

Cellaring potential: Four to six years

Bottle price: \$35.00

2015 SYRAH

Santa Barbara County

Inspiration

Encouraged by the success of a special blend of Syrah from Alisos and Clover Creek vineyards that we donated to People Helping People's annual charity event, Vino de Sueños, I decided to produce a similar blend for our wine club.

The Harvest

The 2015 growing season and harvest experienced much warmer temperatures than normal, which resulted in an early harvest for most of our region's grape varieties. The Syrah grapes from both Alisos and Clover Creek vineyards were harvested on September 10th, about three weeks earlier than normal, at an average 25.0 Brix.

Winemaking

The grapes for both lots were 100% destemmed and crushed into small open top fermenters. After a four-day cold soak period, the musts were inoculated with yeast. Fermentation lasted for 15 days, after which the wine was pressed off, settled in tanks and then racked to French oak barrels for aging. The combined lots were aged in 36% new French oak barrels for 23 months then lightly filtered and bottled in August 2017.

The Wine

The wine is a very dark red color. The initial aromas are earthy in nature but with some airing, fresh blackberries and anise come forward. On the palate the wine is medium bodied with flavors of boysenberries, blueberries and a hint of brown spices in the background. The wine has higher acidity than the average California Syrah, and that acidity provides this rich wine a vibrant finish.

Food Pairings

Enjoy this wine with barbequed meats, grilled sausages, and cheese & fruit plates.

Rick Longoria, Winemaker
February 1, 2018