

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 BLUES CUVÉE RED BLEND

Santa Barbara County

Inspiration

Our proprietary red wine blend pays tribute to the great American musical genre, the Blues. Every other year we choose a different artist to portray the Blues for the label. The art for this year's label was created by local photographer, Jeremy Ball.

The Harvest

The 2016 harvest experienced more moderate weather than in recent years, which resulted in picking the grapes beginning September 30th and ending on October 4th. The grapes for this year's blend came from some of our region's most notable vineyards: Cabernet Franc-Buttonwood & Camp 4; Syrah-Alisos & Clover Creek; Cabernet Sauvignon-Happy Canyon; Merlot-Alisos. All of the grapes developed excellent flavor with balanced acidity.

Winemaking

Each lot was 100% destemmed and crushed into small open top fermenters. After 21 months of aging in French oak barrels and extensive blending trials, the wines were blended, lightly filtered and bottled in August 2018. Just 15% of the blend was aged in new French oak barrels.

The Wine

The wine has a dark ruby color. There's a distinctive floral quality on the nose along with hints of black cherries, cola, cedar and vanillin. On the palate, the wine has a rich texture with flavors similar to the aroma. Moderate tannins indicate this is an excellent wine to cellar for several years, or simply decant for an hour before enjoying.

Food Pairing

This flavorful wine will pair well with a variety of foods, including grilled meats, lamb, roasted chicken and turkey. For lighter fare, enjoy it with a cheese and charcuterie plate that includes aged cheeses such as Rembrandt Extra Aged Gouda or Pecorino Romano and Genoa salami or Soppressata.

TECHNICAL NOTES

Composition:

Cabernet Franc (46%)

Cabernet Sauvignon (25%)

Syrah (23%)

Merlot (6%)

Production: 124 cases

Alcohol by volume: 13.9%

pH: 3.66

Titration acidity: 0.63g/100ml

Cellaring potential: Seven to nine years

Retail price: \$30.00

Rick Longoria, Winemaker
October 1, 2018