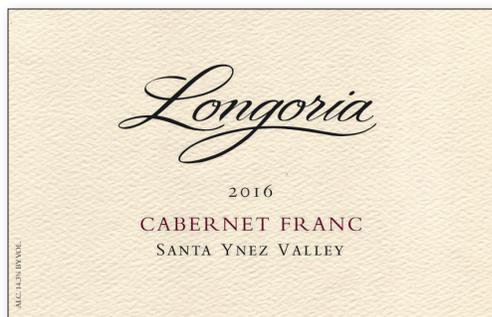


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 CABERNET FRANC

Santa Ynez Valley

The History

Since bottling one of the first varietal-labeled Cabernet Francs in 1990, I've been an advocate for locally grown Cabernet Franc grapes. It has always been the driving force behind our Blues Cuvée and Evidence blends, but my fondness for this varietal inspired me to create a limited bottling that's almost 100% Cabernet Franc.

TECHNICAL NOTES

Composition:

96% Cabernet Franc –

Camp 4 Vineyard (70%)

Buttonwood Vineyard (26%)

4% Cabernet Sauvignon –

Happy Canyon Vineyard (4%)

Production: 42 cases

Alcohol by volume: 14.3%

pH: 3.75

Titrateable acidity: 0.55 g/100ml

Cellaring potential: Five to seven years

Bottle price: \$48.00

Winemaking

The fruit was harvested at Camp 4 Vineyard on October 4th and at Buttonwood Vineyard on October 7th at an average sugar content of 25.0 Brix. The grapes were 100% destemmed and crushed into open top fermenters where they remained for a four-day cold soak. The must was then inoculated with a commercial yeast strain and after an 11-day fermentation, the wines were pressed off, settled and racked to French oak barrels, of which 35% were new. The wine aged for 21 months before it was blended, fined, filtered and bottled in July 2018.

The Wine

The wine has a medium dark ruby color. The aromas are an intriguing mix of green olives, thyme, cedar and ripe figs. On the palate the wine is expansive with rich flavors of ripe cherries and bittersweet chocolate accented with a hint of oak toast in the finish. The tannins are very smooth and the acidity is well balanced.

Food Pairings

Pair this wine with herb crusted leg of lamb with olive tapenade along with various preparations of duck and pork.

Rick Longoria, Winemaker
November 1, 2018