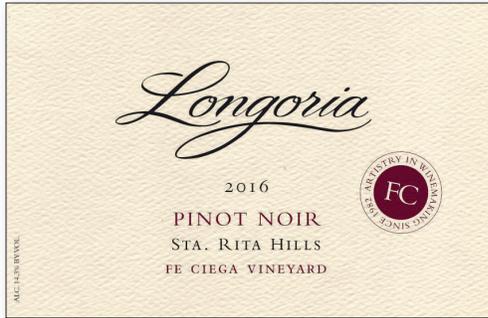


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2016 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

### Our Estate Vineyard

Fe Ciega is our only estate vineyard, planted in 1998, and expanded to a total of 10 acres in 2008. The consistently high-quality wines produced from this vineyard have earned it a reputation as being one of the “grand cru” sites in the Sta. Rita Hills viticultural appellation.

### The Harvest

The 2016 growing season and harvest returned to slightly more normal weather patterns and temperatures, allowing the grapes to ripen at a more gradual pace. The fruit was harvested between August 31st and September 3rd with an average sugar content of 23.9 Brix. I feel this is one of the best vintages of Pinot Noir in recent years.

### Winemaking

The grapes were 100% destemmed and crushed into small open-top fermenters. After a four-day cold soak, the must was inoculated with yeast to start fermentation. After an average 12 days of fermentation, the wine was pressed off, settled in a tank, and then transferred to French oak barrels for aging. Approximately 40% of the barrels were new. After 15 months of barrel aging, the wine was fined, filtered and bottled in January 2018.

### The Wine

The wine's dark ruby color hints at the rich flavors to follow. Ripe wild berries dominate the initial aroma that's followed by a hint of sage in the background. On the palate the wine is full bodied with luscious flavors similar to the aromas. The strong, yet smooth tannins blend with the dense fruit on the palate, creating a long and impressive finish.

### Food Pairings

This wine will pair well with wild game dishes, including traditional French Cassoulet. It is such a full-bodied Pinot that it will also pair well with finer cuts of beef, such as filet mignon. I recommend decanting the wine 30-45 minutes before serving.

Rick Longoria, Winemaker  
October 1, 2018

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard source:** Fe Ciega Vineyard

**Production:** 289 cases

**Alcohol by volume:** 14.3%

**pH:** 3.69

**Titrateable acidity:** 0.59g/100ml

**Cellaring potential:** Seven to ten years

**Bottle price:** \$55.00