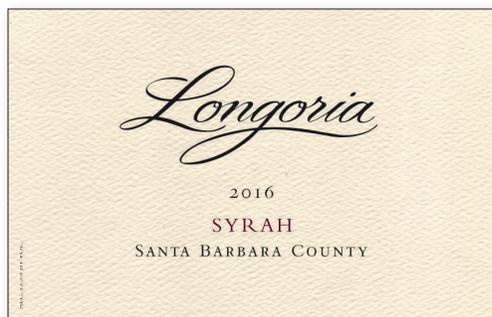


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2016 SYRAH

Santa Barbara County

### Inspiration

For over 10 years our winery donated a blend of our Syrah to People Helping People's annual charity event, Vino de Suenos. The wine was so well received that I was inspired to create this for our wine club and tasting room customers.

### The Harvest

This special bottling blends grapes from our two long-standing sites for Syrah: Clover Creek Vineyard in Santa Ynez and Alisos Vineyard located just east of Los Alamos. The 2016 vintage experienced warmer than normal temperatures. This resulted in both vineyards being harvested on September 29th at riper than normal sugar levels.

### Winemaking

The grapes from each vineyard 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 13 days, at which time the wines were pressed off, settled in tanks and then transferred to French oak barrels to begin aging. The combined lots were aged in 30% new French oak barrels for 22 months before being blended, filtered and bottled in August 2018.

### The Wine

The wine has a very dark ruby color. The aromas are of ripe figs, currants and dried fruits with a hint of anise in the background. On the palate the wine is full-bodied with a viscous texture and rich, expansive flavors similar to those of the aromas. The moderate tannins and hint of French oak give the wine an appealing and satisfying finish.

### Food Pairings

This is a rich wine that will pair well with pork roasts and wild game such as venison.

Rick Longoria, Winemaker  
February 1, 2019

### TECHNICAL NOTES

**Composition:** 95% Syrah

5% Grenache

**Vineyard sources:** 55% Clover Creek - Syrah

40% Alisos - Syrah

5% Camp 4 - Grenache

**Production:** 80 cases

**Alcohol by volume:** 15.3%

**pH:** 3.62

**Titrateable acidity:** 0.67g/100ml

**Cellaring potential:** Four to six years

**Bottle price:** \$35.00