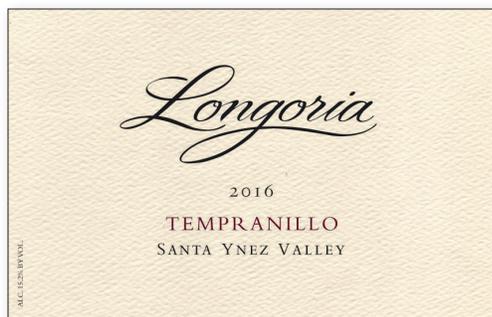


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2016 TEMPRANILLO

Santa Ynez Valley

History

The Spanish wines from Rioja and Ribera del Duero I enjoyed during a family vacation in the mid-1990s inspired me to produce my own Tempranillo upon my return. The small plot of Tempranillo planted at Clover Creek Vineyard in Santa Ynez has consistently provided me with exceptional grapes since our first vintage in 2003.

TECHNICAL NOTES

Composition:

Tempranillo – Clover Creek Vineyard (81%)
Syrah – Clover Creek & Alisos Vineyards (17%)
Grenache – Camp 4 Vineyard (2%)

Production: 122 cases

Alcohol by volume: 15.2%

pH: 3.95

Titrateable acidity: 0.58g/100ml

Cellaring potential: Five to seven years

Bottle price: \$36.00

Winemaking

The moderate weather during the 2016 harvest allowed the grapes to mature at a gradual pace. On September 29th the fruit was picked at 25.0 Brix. The clusters were entirely destemmed and crushed into a small open top fermenter. After a three-day cold soaking period, the must was inoculated with yeast to begin fermentation which lasted for 15 days. The wine was then pressed off, settled in a tank and transferred to American oak barrels of which 30% were new. After 21 months of aging we conducted blending trials which led us to this blend of Tempranillo, Syrah and Grenache. The wine was not fined, but lightly filtered, and bottled in August 2018.

The Wine

The wine has a dark ruby color, with rich, seductive aromas of bittersweet chocolate, black cherries and walnut extract. It is medium to full bodied on the palate with enticing flavors that echo the aromas, but with a surprising hint of red pepper and cumin in the finish. The wine has a rich, juicy feel on the palate with moderate tannins.

Food Pairings

Our Tempranillo is a very versatile wine, making it ideal for those culinary explorers searching for new wine and food pairings. Our own explorations have taught us that this Tempranillo is excellent with grilled steaks, spicy Mexican cuisine, and gnocchi with cream sauce and walnuts.

Rick Longoria, Winemaker
October 1, 2018