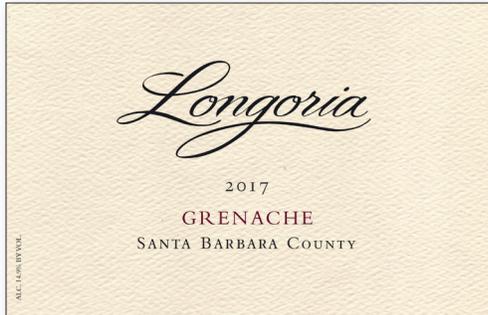


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 GRENACHE

Santa Barbara County

Inspiration

Grenache is one of the noble grapes grown in diverse Old World regions such as the Rhone region of France and the Priorat region of Spain. Depending on which Santa Barbara County micro-climate it is grown in, this grape can produce a wide range of wine styles. In 2017, I sourced my fruit exclusively from Liefv Vineyard, which is located east of Santa Maria.

The Harvest

The growing season in 2017 was very similar to that of 2016; in fact, we harvested the Grenache grapes on October 10th, just four days later than in 2017. The sugar content of the grapes was 25.0 Brix.

Winemaking

The grapes were 100% destemmed and crushed into a small open top fermenter. The must was cold soaked for three days, after which it was inoculated with a commercial yeast strain. Fermentation lasted for 15 days, and then the wine was pressed off, settled and racked to a French oak puncheon and barrel. Approximately 11% of the wine was aged in new French oak cooperage. The wine aged for 14 months before being lightly filtered and bottled in January 2019.

The Wine

The wine has a medium ruby color and the aromas are floral in nature, with hints of mixed berry pie. On the palate the wine is medium-bodied with a juicy texture and flavors of cranberry with a hint of candied orange rind in the background. The tannins are light but give the wine a nice lift in the finish.

Food Pairings

This wine will pair well with a wide variety of cheeses including Cypress Grove's Midnight Moon and Manchego from Spain. It complements turkey or ham dishes as well as Caramelized Balsamic Onion and Gruyere Pizza.

Rick Longoria, Winemaker
April 1, 2019

TECHNICAL NOTES

Composition:

Grenache – Liefv Vineyard (86%)

Syrah – Alisos & Clover Creek Vineyards (14%)

Production: 69 cases

Alcohol by volume: 14.9%

pH: 3.75

Titrateable acidity: 0.64g/100ml

Cellaring potential: Four to six years

Bottle price: \$30.00