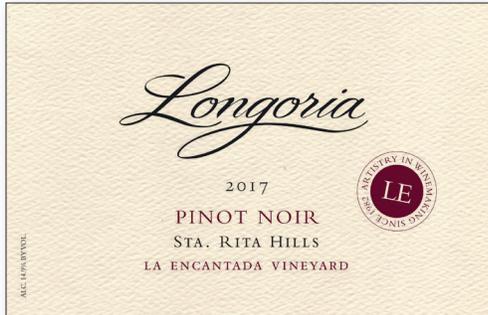


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2017 PINOT NOIR

Sta. Rita Hills – [La Encantada Vineyard](#)

The Vineyard

Located directly south of our estate vineyard, Fe Ciega, this esteemed vineyard was planted by pioneer vintner and longtime friend Richard Sanford. I source my fruit from a block planted to the Dijon 777 clone.

The Harvest

The weather during the 2017 growing season was slightly cooler than in 2016. We harvested the grapes at La Encantada on September 6th with a sugar content of 24.9 Brix.

Winemaking

The grapes were 100% destemmed and crushed into a small, open top fermenter. After the must was cold soaked for four days, it was inoculated with yeast. After a 10-day fermentation, the wine was pressed off, settled in a tank and then transferred to all neutral French oak barrels to begin aging. After 14 months, the wine was lightly filtered and bottled in January 2019.

The Wine

The wine has a medium ruby red color and floral aromas that are punctuated with hints of brown spices and red cherry fruit leather. On the palate the wine is medium-bodied with bright flavors of tart plum and cherries. Silky tannins and crisp acidity provide a long, persistent finish. This is an exquisitely balanced Pinot Noir that will benefit from extended bottle aging.

Food Pairings

Enjoy this wine with dishes such as a Creamy Garlic Butter Tuscan Salmon as well with lighter meats such as chicken, turkey and ham.

Rick Longoria, Winemaker
April 1, 2019

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: La Encantada

Production: 62 cases

Alcohol by volume: 14.9%

pH: 3.54

Titrateable acidity: 0.65g/100ml

Cellaring potential: Five to seven years

Bottle price: \$50.00