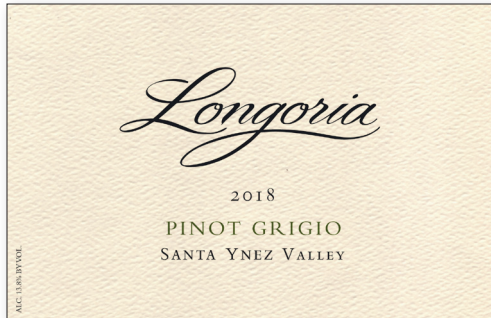


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2018 PINOT GRIGIO

Santa Ynez Valley

The Harvest

The 2018 vintage experienced one of the mildest and most even weather patterns in recent memory. This temperate harvest allowed me to pick the Pinot Grigio at Clover Creek Vineyard at the exact moment of my choosing, which was September 11th at 22.1 Brix.

TECHNICAL NOTES

Composition: 100% Pinot Grigio

Vineyard sources: Clover Creek

Production: 207 cases

Alcohol by volume: 13.8%

pH: 3.27

Titrateable acidity: 0.48g/100ml

Cellaring potential: One to two years

Bottle price: \$22.00

Winemaking

The grapes were whole-cluster pressed and settled in a tank for 24 hours. The juice was then racked to another stainless steel tank where it underwent an 18-day fermentation. The wine was then racked to stainless steel barrels to age before being bottled in January 2019.

The Wine

The wine has the typical pale, straw color of this varietal. The predominate aromas are of fresh, crisp pears with warm notes of cinnamon and nutmeg in the background. As expected, the wine is light to medium bodied on the palate, but the texture is surprisingly rich with flavors of pear compote and brown spices. The lingering finish is long and expansive.

Food Pairings

This wine can be enjoyed as a warm weather aperitif and pairs beautifully with cheeses such as Gruyère and Buffalo Mozzarella. It can also accompany lighter fare such as a Caesar salad with grilled shrimp or Spaghetti Carbonara.

Rick Longoria, Winemaker
February 1, 2019