

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2009 PINOT NOIR

Santa Rita Hills – Fe Ciega Vineyard

We are pleased to release yet another outstanding vintage of Pinot Noir from our Estate Vineyard, Fe Ciega. The crop yield was identical to the yield in 2008 at 2.7 tons per acre. The weather was relatively mild throughout the growing season until just prior to harvest when our area experienced a week long period of higher than normal temperatures. We were able to respond quickly and began the three day harvest on September 5th with an average sugar level of 24.5 Brix.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 605 cases

Alcohol by volume: 14.2%

pH: 3.58

Titrateable acidity: 0.60 g/100 ml.

Cellaring potential: Six to eight years

Bottle price: \$48.00

The grapes were 100% destemmed and crushed into small open top fermenters. After a three day cold soak period, the must was inoculated and fermentation lasted an average of 12 days. The wine was pressed off into stainless steel tanks, settled for a period of several days and then racked into French oak barrels to age for 15 months. Only 30% of the barrels were new to preserve the integrity of the fruit, rather than having the wine become dominated by oak flavors and tannins.

The wine has a medium-dark ruby color with hints of purple on the edges. The aromas are a complex mixture of herbs, sage, tobacco, redwood and cedar with hints of cherries in the background. On the palate the wine is medium bodied with flavors of black cherries and the earthy elements found in the aroma. The aromas and flavors of our Pinot Noir from Fe Ciega Vineyard are characteristically far more earthy than fruity in nature.

Because of the youth, the flavors are somewhat restrained by the moderately extracted and silky tannins. As the wine ages in the bottle, the tannins will soften allowing the flavors to come through. The acidity is well balanced and the oak integration is seamless with the fruit of the wine.

This wine will benefit from aeration, therefore decanting or opening 30-60 minutes prior to serving is recommended. It will pair well with a wide variety of foods including crispy duck confit with a red wine reduction, veal cheeks and pork dishes.

A handwritten signature in red ink that reads 'Rick Longoria'. The signature is written in a cursive, flowing style.

Rick Longoria, Winemaker
October 1, 2011