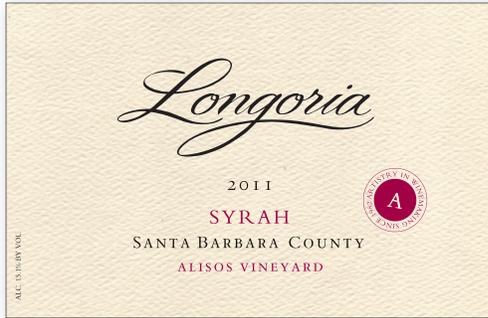


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2011 SYRAH

Santa Barbara County – Alisos Vineyard

This small vineyard, located in the hills east of Los Alamos, has been an excellent source of fruit for us since the late 1990s. The 2011 harvest experienced relatively cool weather, which allowed for a long gradual ripening of the fruit. The grapes for this wine were harvested on October 26th with a sugar level of 24.0 Brix.

The grapes were entirely destemmed and crushed into a small open top fermenter. After a few days of cold soaking the must was inoculated and fermentation commenced. I let the skins continue to soak with the wine after fermentation was complete, pressing off after a 19-day maceration period. The wine was settled for four days then transferred to French oak barrels to begin the aging period. Recognizing this vintage's intense concentration, I chose to increase the new oak component to 53%, a higher percentage than I normally use for this wine. After aging in barrels for 25 months, the wine was racked, not fined but lightly filtered in December 2013.

The wine has the typical very dark purple red color of Alisos Syrah. The aromas are a complex array of black licorice, black cherries, black pepper and a hint of rosemary and lavender in the background. On the palate the wine is rich and extracted with medium fine tannins. The flavors are of dried black cherries with a subtle hint of rosemary. The oak is beautifully integrated with the flavors and tannins of the wine. There is the beginning of a sweet quality to the finish that will increase with additional bottle aging. I recommend decanting this wine for one hour prior to serving to allow the wine to breathe and also to allow some tartrates and sediment to be deposited in the decanter.

Pair with flatbread prepared with fresh goat cheese, balsamic reduction and seasoned arugula, braised short ribs or prime rib.

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: Alisos

Production: 90 cases

Alcohol by volume: 15.1%

pH: 3.58

Titrateable acidity: 0.58 g/100 ml.

Cellaring potential: Five to eight years

Bottle price: \$34.00

Rick Longoria, Winemaker
March 1, 2014