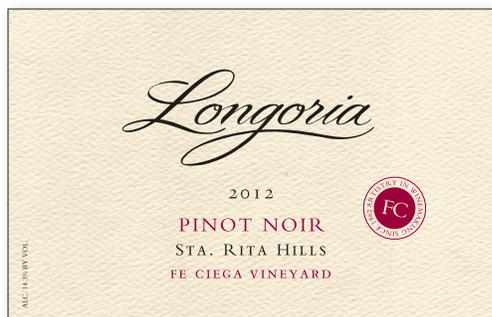


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2012 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

The 2012 harvest started relatively early on September 7th and ended on September 14th. The average sugar content was around 23.7 Brix with excellent acidity. The crop yield was below our historical average with only 1.9 tons per acre. Fe Ciega Vineyard is planted to clones Dijon 115, Dijon 667, Mt. Eden and Pommard. This wine includes all but the Pommard clone, which was reserved for our Lovely Rita bottling.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 360 cases

Alcohol by volume: 14.3%

pH: 3.5

Titrateable acidity: 0.60 g/100 ml.

Cellaring potential: Five to seven years

Bottle price: \$55.00

The grapes were entirely destemmed, and crushed into small open-top fermenters. After a three-day cold soak period, the must was inoculated with select yeast strains with fermentation lasting an average of ten days. The wine was then pressed off, settled and transferred to French oak barrels for aging. Only 30% new barrels were used, in an effort to let the oak support the wine without it being obvious or overwhelming the fruit. After 14 months the various lots were blended, lightly fined to soften the tannins, then filtered and bottled in late January 2014.

The wine has a medium dark ruby color with mixed aromas of black cherries, tobacco, hints of redwood and forest floor. On the palate, the wine is medium bodied with flavors of cherries and herbs. Its light tannins and higher acidity create a silky texture and long, persistent finish. This is another elegant, well-balanced vintage from our esteemed estate vineyard. As with all vintages of Fe Ciega Pinot Noir, we recommend decanting the wine 30-60 minutes before serving.

This Pinot Noir pairs beautifully with a great variety of cuisine such as salmon, lamb, duck, quail and rabbit.

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

Rick Longoria, Winemaker
October 1, 2014