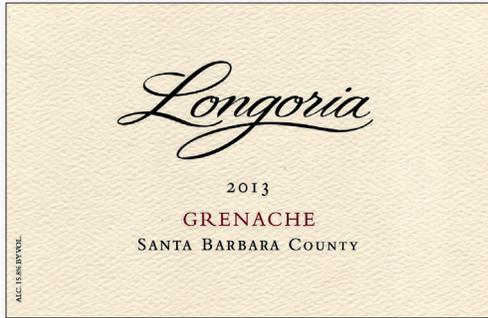


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2013 GRENA CHE

Santa Barbara County

### Inspiration

This is our first bottling of Grenache since 2005. The gap in producing this varietal stems from my frustration in finding a consistent source of fruit capable of producing a wine of our high standards. Grenache is a very difficult grape to grow well in our area. However, inspired by recent successful renditions of this grape from the Santa Ynez Valley, I decided to try my hand with this grape again in 2013.

### TECHNICAL NOTES

**Composition:** Grenache – Camp 4 Vineyard (96%)  
Syrah – Clover Creek Vineyard (4%)

**Production:** 56 cases

**Alcohol by volume:** 15.8%

**pH:** 3.61

**Titrateable acidity:** 0.45 g/100 ml.

**Cellaring potential:** Two to three years

**Bottle price:** \$30.00

### The Harvest

Camp 4 Vineyard is located near the town of Santa Ynez and enjoys a balanced climate of warm days and cool nights. The Grenache grapes were harvested on October 1st with a sugar content of 25.0 Brix and balanced acidity.

### Winemaking

The grapes were destemmed and crushed into a small open-top fermenter. Fermentation lasted 17 days, then the wine was pressed off, settled and racked to neutral French oak barrels. I chose not to use any new oak barrels because my experience has shown that the beautiful aromatics of Grenache can easily be overwhelmed with even a small amount of new oak influence. The wine aged in barrels for 15 months before being lightly filtered and bottled.

### The Wine

The wine has a moderately pale ruby color with a hint of tawny in the edges. The aromas are floral in nature with hints of cooked strawberries, vanilla and molasses. On the palate the wine is full bodied yet has delicate flavors of strawberries, vanilla and cream. The tannins are light and give the wine a silky, persistent texture.

### Food Pairings

This wine is a perfect accompaniment to summer meals including grilled sausages and peppers, smoked ham and barbecued tri-tip.

Rick Longoria, Winemaker  
March 1, 2015