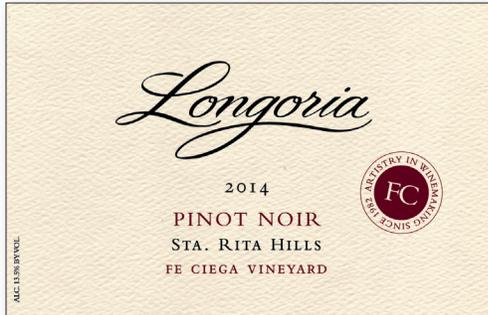


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 PINOT NOIR

Sta. Rita Hills – Fe Ciega Vineyard

Our Estate Vineyard

Fe Ciega is our only estate vineyard, planted by Rick in 1998 and expanded to a total of 10 acres in 2008. The consistently high-quality wines produced from this vineyard have earned it a reputation as one of the “grand cru” sites in the Sta. Rita Hills viticultural appellation.

The Harvest

The 2014 growing season was characterized by warmer than normal temperatures which accelerated the grapes’ maturation. We harvested during a very short, two-day period on August 22nd and 23rd at an average sugar content of 22.8 Brix.

Winemaking

The grapes were 100% destemmed and crushed into small open-top fermenters. After a four-day cold soak, the musts were inoculated with yeast. Following fermentation, which averaged nine days, the wine was pressed off, settled and transferred to French oak barrels for aging. 40% of the wine aged in new French oak barrels. After 15 months of barrel aging, the lots produced from the Pommard, Dijon 115 and Dijon 667 clones were blended, fined and filtered prior to bottling in February 2016.

The Wine

The wine has a translucent medium ruby color. The nose is classic Fe Ciega, with a complex array of aromas including earth, spices, black cherries, sandalwood and a hint of oak vanillin. On the palate the wine is initially rich and soft, but the tannins become evident as they coat the mouth and persist on the tongue for a long time. The rich expansive flavors are similar to the aromas. The wine has the weight and impact of a much bigger wine in terms of alcohol level.

Food Pairing

This Pinot Noir will pair beautifully with a wide variety of foods, including salmon, lamb, duck, quail and rabbit.

Rick Longoria, Winemaker
October 1, 2016

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega Vineyard

Clones: Pommard, Dijon 115, 667

Production: 444 cases

Alcohol by volume: 13.5%

pH: 3.78

Titrateable acidity: 0.58g/100ml

Cellaring potential: Five to seven years

Bottle price: \$55.00