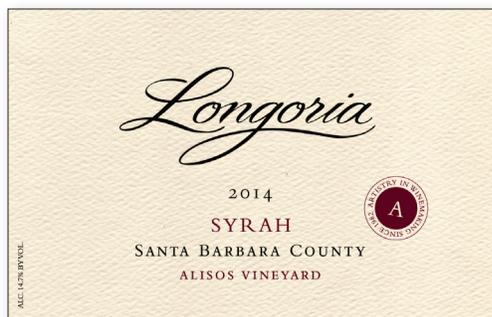


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2014 SYRAH

Santa Barbara County – Alisos Vineyard

The Harvest

The 2014 harvest is memorable for its two distinct halves. The first part of harvest began early with warm temperatures. After a lull, the second half saw markedly cooler weather, which benefitted the Syrah grapes from Alisos Vineyard. I was able to let them mature longer on the vine and harvested them on October 1st with a sugar content of 25.0 Brix.

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: Alisos

Production: 48 cases

Alcohol by volume: 14.7%

pH: 3.73

Titrateable acidity: 0.62g/100ml

Cellaring potential: Six to nine years

Bottle price: \$40.00

Winemaking

The grapes were entirely destemmed and crushed into an open-top fermenter. The must was cold soaked for four days, then inoculated with yeast. After a 15-day fermentation period, the wine was pressed off, settled and racked to French oak barrels. 30% of the wine was aged in new barrels. The wine was fined, filtered and bottled after 26 months of barrel aging.

The Wine

The wine has a very dark red purple color, typical of Syrah from this vineyard. The aromas are a complex mix of ripe black cherries, licorice and a hint of black pepper. On the palate the wine is full bodied with a rich texture and flavors similar to the aromas. The tannins are strong but smooth, and the oak flavors are so well integrated as to almost not be detectable against the powerful flavors. I recommend decanting this wine one hour prior to serving to allow the wine to open up.

Food Pairings

This intensely flavored wine will pair well with flavorful meats such as marinated pork, barbecued beef, and prime rib.

Rick Longoria, Winemaker
March 1, 2017