

Longoria

N E W S L E T T E R



ARTISTRY IN WINEMAKING SINCE 1982 • OCTOBER 2019

A Note from Rick



*The 2019 cellar crew toasting the first day of crush.
From left to right: Rick, Samantha, Joe.*

IN MY NOTE IN LAST YEAR'S OCTOBER NEWSLETTER, I remarked how I had not yet harvested any grapes in August for the first time in 5 years, and how excited I was about the prospects for an exceptional harvest.

Amazingly enough, in 2019 we're enjoying another very similar growing season. With a summer of relatively mild temperatures and very few heat spikes, we are experiencing another later start to harvest. This slower rate of ripening has allowed flavors to develop slowly and for the acid levels to drop more slowly as well. We received our first grapes of the season, Pinot Grigio, on September 12th followed closely by the Pommard clone of Pinot Noir from our estate vineyard, Fe Ciega. The grapes are coming in with amazing flavors and fantastic acidity levels. This is looking like a stellar vintage!

The October Club shipment includes the 2017 Fe Ciega Vineyard Pinot Noir, the 2017 Tempranillo and the 2017 Cuvée Diana Chardonnay. I'm very pleased with each of these wines, and each will deliver the enjoyment our club members have come to expect. Although the vast majority of our club members enjoy and purchase our wines because of their inherent quality, it doesn't hurt to get affirmation with some great scores. We just found out that we are receiving 94 points for the 2017 Fe Ciega Pinot Noir and 92 points for the 2017 Cuvée Diana Chardonnay in upcoming issues of Wine Enthusiast.

We hope you will join us at our Harvest & Wine Club Release Party on Saturday, October 12th, from noon to 3 pm. In addition to tasting our new releases, and possibly a library wine or two, we will have authentic Cuban cuisine available from the Cubanissimo food truck and, back by popular demand, some of our favorite music by Moonlight Trio.

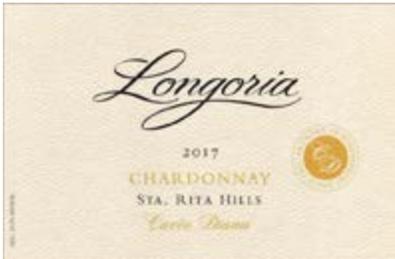
If we miss you at the party, on behalf of Diana, myself and the Longoria team, thank you for your patronage this year, and we look forward to sharing more of our handcrafted wines with you next year.

Cheers,

Rick Longoria,
Winemaker

These are the new releases for October. The wines included in your shipment vary according to your Wine Club selection. The cost for each shipment includes the price of the wine, less your Wine Club discount, plus packaging, shipping and appropriate sales tax, when applicable.

Winemaker's Notes



OUR FINEST CHARDONNAY is named after my wife and winery partner, Diana. I source the grapes from the finest vineyard sites in the Sta. Rita Hills AVA. This exemplifies our commitment to producing wine that contributes to the world-

class reputation of this wine region.

Reflecting the cooler weather at harvest, the grapes were picked at slightly lower sugar levels with higher acidity than in some of the recent warmer vintages. The grapes were harvested with an average sugar content of 22.3 Brix.

The grapes were whole-cluster pressed and the juice settled for 24 hours before being racked to barrels for fermentation. Each of the lots aged in French oak barrels for 11 months before being blended and prepared for bottling in late August 2018. In order to preserve the aromatics and flavors of the Chardonnay grapes, only 18% of the blended wine was aged in new French oak barrels.

The wine has a medium straw gold color. The aromas are a combination of pineapple, warm apple crisp, vanilla, hazelnuts and cinnamon. On the palate the wine is light to medium bodied with flavors similar to that of the aromas. The wine's high acidity provides for a long, lingering finish that's quite refreshing.

This elegant and lean Chardonnay will be an excellent accompaniment to rich seafood dishes such as lobster with beurre blanc sauce, herb encrusted seabass as well as roasted chicken and turkey.

COMPOSITION: 100% Chardonnay
VINEYARD SOURCES: Fe Ciega (38%), Hilliard-Bruce (33%), Kessler-Haak (29%)
PRODUCTION: 165 cases
ALCOHOL BY VOLUME: 13.5%
PH: 3.34
TITRATABLE ACIDITY: 0.71 g/100ml
CELLARING POTENTIAL: 4 to 6 years
BOTTLE PRICE: \$45.00

OUR ESTATE VINEYARD, Fe Ciega, was planted in 1998, and then expanded in 2008 to a total of 10 acres. The consistently high-quality wines that are produced from our vineyard have earned it a reputation as being one of the "grand cru" sites in the Sta. Rita Hills AVA.

The grapes were 100% destemmed and crushed into small open-top fermenters. After a three-day cold soak, the must was inoculated with yeast to start fermentation. Following an average eight-day fermentation, the wine was pressed off, settled in a tank for several days and racked to French oak barrels for aging. Only 20% of the barrels were new. After 15 months of barrel aging, a blend was created from the Pommard, Mt. Eden and Dijon 667 clones. The wine was fined and lightly filtered prior to bottling in January 2019.

The wine has a medium, dark ruby color. The aroma is a complex mix of dark berries, exotic spices and a hint of herbs. On the palate the wine is medium-bodied with flavors similar to the aroma. The natural tannins provide a strong, extracted texture, the acidity is excellent, and the new oak is in perfect balance with the flavors of the wine.

This Pinot Noir will pair well with a wide variety of food including lamb, duck and even top sirloin and filet mignon. I recommend decanting the wine for 45-60 minutes before serving to allow the wine to open up.



COMPOSITION: 100% Pinot Noir
VINEYARD SOURCE: Fe Ciega
PRODUCTION: 166 cases
ALCOHOL BY VOLUME: 14.6%
PH: 3.64
TITRATABLE ACIDITY: 0.61 g/100ml
CELLARING POTENTIAL: 5 to 8 years
BOTTLE PRICE: \$55.00

Winemaker's Notes, cont.

THE SPANISH WINES from Rioja and Ribera del Duero I enjoyed during a family vacation in the mid-1990's inspired me to produce my own Tempranillo upon my return.

The weather during the 2017 growing season reverted to a more typical pattern with milder temperatures. This allowed the grapes to mature at a slower rate, which I believe is always better for enhancing flavor development and maintaining more of the grapes' natural acids.

The grapes were entirely destemmed and crushed into small, open-top fermenters. After a two-day cold soaking period, the must was inoculated with yeast to begin the 13-day long fermentation. The wine was then pressed off, settled in a tank and then transferred to American oak barrels of which 38% were new. After 22 months of aging, the wines were blended and bottled in August 2019, without fining or filtration.

The wine has a dark, black ruby color, with a complex aroma that's an array of ripe plums, black cherries, leather, smoked bacon and hints of thyme. On the palate the wine is medium bodied with flavors that echo the aromas but with the addition of a hint of cranberries in the finish. The wine has wildly intense flavors and texture but still manages to maintain a sense of elegance.

Our Tempranillo is a very versatile food companion, making it ideal for those culinary explorers searching for new wine and food pairings. Our own experiences have taught us that this wine is perfectly paired with divergent foods such as grilled steaks, spicy Mexican cuisine, and gnocchi with cream sauce and walnuts.



COMPOSITION:

Tempranillo — Clover Creek Vineyard (60%), Tierra Alta Vineyard (27%)
Grenache — Liefv Vineyard (8%)
Syrah — Clover Creek Vineyard (5%)

PRODUCTION: 107 cases

ALCOHOL BY VOLUME: 14.7%

PH: 3.93

TITRATABLE ACIDITY: 0.55 g/100ml

CELLARING POTENTIAL: 5 to 7 years

BOTTLE PRICE: \$36.00

Upcoming Events

NEW OCTOBER RELEASES & HARVEST OPEN HOUSE

Saturday, October 12th, 2019, Noon to 3 p.m.

Longoria Winery Tasting Room

415 E. Chestnut Avenue, Lompoc, CA 93436

Join us to celebrate the 2019 harvest and taste our newest releases, the 2017 Pinot Noir Fe Ciega Vineyard, 2017 Chardonnay Cuvée Diana and the 2017 Tempranillo! Wine Club members can pick up their shipments and enjoy live music by Moonlight Trio! Cubanissimo will have delicious food available for purchase!

EMPTY BOWLS "TASTE & DONATE"

Friday, October 18th, 2019, 11 a.m. to 4:30 p.m.

Longoria Winery & Tasting Room

415 E. Chestnut Avenue, Lompoc, CA 93436

We will be donating 20% of our total sales for the day to People Helping People's Campaign to End Hunger. Celebrate "World Food Day" by visiting our tasting room or ordering online or by phone, and we will make a donation! For more information:

<http://www.syvphp.org/events/empty-bowls>

VINO DE SUEÑOS

Saturday, November 9th, 2019, 3 to 6 p.m.

Santa Ynez Valley Marriott Ballroom

555 McMurray Road, Buellton, CA 93427

Help support local vineyard, ranch and farm workers at this fun annual event showcasing a unique collection of wines paired with beautiful art labels courtesy of local winemakers and artists. Rick Longoria is a founding member of this program, now in its 11th year. Meet the winemakers and artists, nosh on gourmet appetizers, listen to live music and purchase wine in support of the workers that make our robust local food and wine culture possible. For more information and tickets:

<http://www.vinodesuenos.com/the-event>

DON'T MISS OUT! If you would like to receive the two additional Grand Tastevin Order shipments and have not already signed up, please email info@longoriawine.com or phone 866-759-4637. You must be a Wine Club Member to sign up for the Grand Tastevin Order. **Grand Tastevin members receive their wine 30 days prior to it being released to the public.**

Featured Recipe

HOMEMADE BAKED MAC AND CHEESE

To pair with
2017 CHARDONNAY
CUVÉE DIANA

Adapted from *Mom on Timeout*

www.momontimeout.com

Serves 12 people



Ingredients

16 OZ. ELBOW MACARONI, COOKED
1 TABLESPOON EXTRA-VIRGIN OLIVE OIL
6 TABLESPOONS UNSALTED BUTTER
 $\frac{1}{3}$ CUP ALL-PURPOSE FLOUR
3 CUPS WHOLE MILK
1 CUP HEAVY WHIPPING CREAM
4 CUPS SHARP CHEDDAR CHEESE

2 CUPS GRUYERE CHEESE
SALT AND PEPPER TO TASTE

TOPPING:

$1\frac{1}{2}$ CUPS PANKO CRUMBS
4 TABLESPOONS BUTTER
 $\frac{1}{2}$ CUP PARMESAN CHEESE
 $\frac{1}{4}$ TEASPOON SMOKED PAPRIKA

Method

Preheat oven to 350F. Lightly grease a large 3- or 4-quart casserole or baking dish and set aside.

Combine shredded cheeses in a large bowl and set aside.

Cook the pasta one minute less than the package directions. Remove from heat, drain and place in a large bowl. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool.

Melt butter in a deep saucepan.

Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.

Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface, and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.

Add 2 cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.

Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.

Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.

In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

You can prepare the mac and cheese ahead of time, but do not add the panko crumb topping until just before baking.

I paired this with a nicely chilled bottle of 2017 Chardonnay, Cuvée Diana.

Depending on the other dishes you are serving, it will also be delicious with a bottle of a Longoria red wine. Enjoy!

-Diana Longoria

Longoria Current and New Releases

| NEW RELEASES IN THIS SHIPMENT | BOTTLE PRICE | 15% DISCOUNT | 20% DISCOUNT |
|-------------------------------------|--------------|--------------|--------------|
| 2017 Chardonnay, Cuvée Diana | \$45.00 | \$38.25 | \$36.00 |
| 2017 Pinot Noir, Fe Ciega Vineyard | \$55.00 | \$46.75 | \$44.00 |
| 2017 Tempranillo, Santa Ynez Valley | \$36.00 | \$30.60 | \$28.80 |

| CURRENT RELEASES | BOTTLE PRICE | 15% DISCOUNT | 20% DISCOUNT |
|---|--------------|--------------|--------------|
| 2014 Blanc de Blancs Extra Brut Sparkling | \$65.00 | \$55.25 | \$52.00 |
| 2017 Albariño, Clover Creek Vineyard | \$25.00 | \$21.25 | \$20.00 |
| 2018 Albariño, Clover Creek Vineyard | \$25.00 | \$21.25 | \$20.00 |
| 2014 Chardonnay, Fe Ciega Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2015 Chardonnay, Fe Ciega Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2014 Chardonnay, Cuvée Diana | \$45.00 | \$38.25 | \$36.00 |
| 2015 Chardonnay, Cuvée Diana | \$45.00 | \$38.25 | \$36.00 |
| 2016 Chardonnay, Cuvée Diana | \$45.00 | \$38.25 | \$36.00 |
| 2014 Chardonnay, Rita's Crown Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2018 Pink Wine, Cuvée June & Vivian | \$22.00 | \$18.70 | \$17.60 |
| 2017 Pinot Noir, Lovely Rita | \$35.00 | \$29.75 | \$28.00 |
| 2016 Pinot Noir, Fe Ciega Vineyard | \$55.00 | \$46.75 | \$44.00 |
| 2016 Pinot Noir, Fe Ciega Block M | \$75.00 | \$63.75 | \$60.00 |
| 2015 Pinot Noir, Bien Nacido Vineyard Block N | \$50.00 | \$42.50 | \$40.00 |
| 2016 Pinot Noir, Bien Nacido Vineyard Block N | \$50.00 | \$42.50 | \$40.00 |
| 2015 Pinot Noir, La Encantada Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2016 Pinot Noir, La Encantada Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2017 Pinot Noir, La Encantada Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2015 Pinot Noir, Sanford & Benedict Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2016 Pinot Noir, Sanford & Benedict Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2017 Pinot Noir, Sanford & Benedict Vineyard | \$50.00 | \$42.50 | \$40.00 |
| 2015 Blues Cuvée, Santa Barbara County | \$30.00 | \$25.50 | \$24.00 |
| 2016 Blues Cuvée, Santa Barbara County | \$30.00 | \$25.50 | \$24.00 |
| 2014 Cabernet Franc, Santa Barbara County | \$48.00 | \$40.80 | \$38.40 |
| 2016 Cabernet Franc, Santa Ynez Valley | \$48.00 | \$40.80 | \$38.40 |
| Grenache, Santa Ynez Valley | \$30.00 | \$25.50 | \$24.00 |
| 2016 Grenache, Santa Barbara County | \$30.00 | \$25.50 | \$24.00 |
| 2017 Grenache, Santa Ynez Valley | \$30.00 | \$25.50 | \$24.00 |
| 2016 Tempranillo, Santa Ynez Valley | \$36.00 | \$30.60 | \$28.80 |
| 2014 Evidence, Bordeaux-Style Blend | \$45.00 | \$38.25 | \$36.00 |
| 2016 Evidence, Bordeaux-Style Blend | \$70.00 | \$59.50 | \$56.00 |
| 2016 Syrah, Santa Barbara County | \$35.00 | \$29.75 | \$28.00 |
| 2013 Syrah Reserva, Alisos Vineyard | \$45.00 | \$38.25 | \$36.00 |
| 2012 Syrah, <i>Vino Dulce</i> , Port-Style Wine (375ml) | \$23.00 | \$19.55 | \$18.40 |

REORDER THE WINES IN YOUR SHIPMENT WITHIN 30 DAYS AND GET AN EXTRA 5% DISCOUNT.



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at www.longoriawine.com,
email info@longoriawine.com,
fax **805-736-9711**,
or phone **866-RLWINES** to
purchase Longoria wines.