Rick and Diana Longoria

Invite You

Event: Wine Club Members only Open House

Place: Longoria Tasting Room Garden

Address: 2935 Grand Avenue in Los Olivos

Date: Saturday, June 7th

Time: Stop by anytime between 12 and 4pm

RSVP: By June 1st to info@longoriawine.com or by calling us at 866-759-4637

JOIN US SATURDAY, JUNE 7th to celebrate Fe Ciega Vineyard’s ten year anniversary and taste all six vintages. We will also have hors d’oeuvres, entertainment and some specially priced wines available, all at the Longoria Tasting Room and Garden in Los Olivos. Stop by anytime between 12 and 4pm. Wine Club Members may bring 2 guests. No charge. Club discounts available for Members only.
WE CONTINUE TO SOURCE our grapes for this Pinot Grigio from Rancho Santa Rosa Vineyard. I decided to limit myself this year to a small block planted to the Pommard clone that had impressed me in 2005.

In September 2006, we experienced a long, gradual ripening period, which is always an ideal situation for all grape varietals. The grapes were harvested on September 27th with a sugar level of 24.9 Brix. They were entirely destemmed and crushed into a small, open top fermenter. Total fermentation time with the skins lasted 14 days. The wine was pressed off, settled and transferred to French oak barrels to age for 11 months before being fined, filtered and bottled in late August.

This ruby-colored wine offers complex aromas of Asian spices, black walnuts, root beer and lavender. On the palate the wine is medium-bodied with similar flavors. There is a slight bit of astringency that should soften with another year or two of bottle aging. Its soft texture makes it very drinkable now. Pair with a variety of meats from duck to venison.

We continue to source our grapes for this Pinot Grigio from three outstanding vineyards. Los Alamos and Alisos vineyards are located on either end of the Los Alamos Valley, while Clover Creek Vineyard is in the Santa Ynez Valley.

A short period of hot weather in late August was all that was needed to bring the weather-sensitive Pinot Grigio grapes to the desired maturity. The grapes were harvested on August 23rd and August 30th, 2007.

We whole-cluster pressed the grapes and fermented the juice in a temperature controlled stainless steel tank. The wine was stored in the same tank until it was ready for bottling.

The wine has a beautiful, golden straw color with aromas of pears, peaches and a hint of blossoms. On the palate it is immediately rich and round with lots of fruit flavors. The acidity in this wine offers a clean, crisp and lingering finish.

This year I experimented in the laboratory by adding Albariño to the blend and I really liked the results. I discovered that these two grapes are very compatible.

Enjoy a chilled glass of this wine by itself or as an accompaniment to seafood salads or grilled seafood and chicken.

**Winemaker’s Notes**

**Composition:**
- 95% Pinot Grigio
- 5% Albariño

**Vineyard Sources:**
- Pinot Grigio: 40% Clover Creek, 28% Alisos, 22% Los Alamos
- Albariño: 100% Clover Creek

**Production:**
- 653 cases

**Alcohol by Volume:** 13.4%

**pH:** 3.38

**Titratable Acidity:** 0.52 g/ml

**Cellaring Potential:** 1 to 2 years

**Bottle Price:** $19.00

**Dont Miss Out!** If you would like to receive the Grand Tastevin Order shipments and have not already signed up, please email info@longoriawine.com or phone 866-759-4637. The cost per shipment is approximately $100 to $250. You must be a Wine Club Member to sign up for the Grand Tastevin Order.
Recent Reviews

WINE & SPIRITS MAGAZINE - APRIL 2008
92 POINTS - 2006 Pinot Noir Fe Ciega Vineyard
(This wine will be released and shipped in June)
“Rick Longoria planted the Fe Ciega Vineyard in 1998 close to the Pacific at the cool western end of the Santa Rita Hills. This sixth release from those vines feels plump and rich in its youth with a texture like ripe Volnay. Firm, grainy tannin frames the generous flavors of black cherry, while a refreshing streak of acidity keeps it nimble. Cellar for a year or two and then pour with a Bavette steak seared rare.”
- Joshua Greene

WINE ENTHUSIAST MAGAZINE - APRIL 2008
THE WILD BUNCH
“Rick Longoria, who runs his Longoria Wines out of Lompoc, on the far western edge of the Santa Rita Hills, remembers being thunderstruck on a visit to Northern Spain when, in the mid-1990s, he had his first taste of Albariño...His Albariño, from the Santa Ynez Valley, is one of the best in the state.” - Paul Gregutt

WINE ENTHUSIAST MAGAZINE - MARCH 2008
“...the highly coveted single-vineyard bottlings from the Santa Rita Hills, are every bit as rich and vibrant as in past years, but in general possess an acid-inspired sleekness that makes them utterly delicious right away...Yet they’re also capable of aging...The best of the ’05 Santa Rita-Sea Smoke’s Southing, Longoria’s Fe Ciega, Brewer-Clifton’s Mt. Carmel, Ojai’s Fe Ciega—are wines of silky power that will offer plenty of pleasure over the next 6-8 years.”
- Steve Heimoff

FOOD & WINE MAGAZINE - MARCH 2008
WINES TO WATCH - LONGORIA TEMPRANILLO
“The warm Santa Ynez Valley provides a perfect home for the flavorful Iberian grape. Case in point: this elegant, medium-bodied wine.”
- Megan Krigbaum

New Releases

These two new releases were shipped to the Grand Tastevin Order in March and are now available to all our Club Members.

2006 CHARDONNAY - CUVÉE DIANA
This wine has subtle aromas of poached pears and brown spices with a hint of butterscotch. On the palate the wine is initially a bit closed-in, but after a few seconds the butterscotch flavors kick in with a burst of oily texture. It has a long, long finish that leaves a very satisfying taste and feel in the mouth.
Bottle Price: $40.00

2005 SYRAH - ALISOS VINEYARD
This wine has beautiful forward aromas of black cherries with a hint of molasses in the background. On the palate the wine is medium to full bodied with round flavors of berries and spices. There is a hint of black pepper in the finish which is the vineyard characteristic I have come to prize in this wine.
Bottle Price: $38.00

More Upcoming Events

Santa Barbara County Vintners’ Festival, Lompoc - Saturday, April 19th
The 2008 Vintners’ Festival will be held from 1 to 4pm on April 19th and will once again be celebrated at River Park in Lompoc. The festival will feature the wines of the 100+ members of the Association, live music, a silent auction and wine country cuisine by the area’s finest chefs. For more information go to: www.sbcountywines.com or call: 805-688-0881.

Longoria Production Facility Open House
1700 Industrial Way, Unit A, Lompoc - Saturday & Sunday, April 19th & 20th
Our winery, which is normally closed to the public, will be open this weekend only from 11 to 4pm. Light hors d’oeuvres and our newest releases will be available for tasting. Tasting fee: $10 per person, including logo wine glass. Free for Wine Club members.

Longoria Winemaker Dinner
The Ballard Inn Restaurant, 2436 Baseline Ave, Ballard - Saturday, April 19th
7pm. Very limited, only 40 seats will be available. Please call The Ballard Inn Restaurant for reservations and more information: 805-688-7770.

Red, White, & Blues Festival, Buttonwood Farm Winery
1500 Alamo Pintado Road, Solvang - Saturday, June 28th
Longoria Wines and Buttonwood Farm Winery are proud to present our annual salute to fine wine and the blues at Buttonwood Winery from 3 to 7pm, with live music from The Cadillac Zack Blues Band Featuring Mississippi Bo and Special Guests. Bring a chair or blanket and a picnic lunch and enjoy some great music. Proceeds benefit People Helping People. Outside alcohol not allowed. For more information email info@longoriawine.com or call us at 866-759-4637. $35 per person (includes logo glass & 2 tastes of wine) $5 discount for Buttonwood or Longoria Wine Club Members and Santa Barbara Blues Society Members.
This shipment contains one bottle of the 2007 Pinot Grigio, Santa Barbara County and one bottle of the 2006 Pinot Noir, Rancho Santa Rosa Vineyard. The total cost for this shipment is $69.39, inclusive of 15% discount, packaging, shipping and CA sales tax when applicable.

### New Releases

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### Library Release (Very Limited)

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### Current Releases

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### Posters

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### WINE CLUB Member Discount

**15% on 1-11 bottles; 20% on 12 bottles or more!**

Credit Card: □ Visa □ Mastercard

Card Number: ___________________________ Expiration Date: ____________

Name on Card: ___________________________ Signature: __________________

(Must be 21 years of age)

**Bill To:**

Name: ___________________________

Mailing Address: ___________________________

City: __________________ State: ____ Zip: ______

Email Address: ___________________________

**Ship To:** (If different than above)

Name: ___________________________ Company: __________________

Shipping Address: ___________________________

City: __________________ State: ____ Zip: ______

Daytime Phone: ______

Order online today at [www.longoriawine.com](http://www.longoriawine.com), email [info@longoriawine.com](mailto:info@longoriawine.com), fax 805-688-2676, or phone [866-RLWINES](tel:866-759-4637) to purchase Longoria wines.