

Longoria

N E W S L E T T E R



ARTISTRY IN WINEMAKING SINCE 1982 • APRIL 2011

A Note from Rick

THE APRIL WINE CLUB SHIPMENT includes one bottle of the 2010 Pinot Grigio, and one bottle of the 2009 Pinot Noir, Bien Nacido Vineyard.

As you will notice, we have made a huge leap in wine packaging by switching over to the screw cap for the bottling of our Pinot Grigio. After almost a decade of observing wine quality and market acceptance of wines bottled under screw caps, we have decided the time was right to join the revolution. We've also bottled our Albariño and Pink Wine, Cuvée June, under screw cap. None of these wines are typically aged for more than a year or two. Therefore, we felt it was an appropriate type of closure for these particular wines. We welcome your thoughts and experiences with these new closures.

We are very excited about the 2009 Pinot Noirs, and the bottling from the Bien Nacido Vineyard is a big reason why. This vintage has a more pronounced Bien Nacido character than several of our recent vintages, which to me, is what winemaking is all about. Wines that demonstrate a sense of place is why we seek out the best vineyards in our area.

We thank you for your continued patronage and we hope that you'll be able to visit us sometime soon this year.

Cheers,

\$10 SHIPPING

Take advantage of \$10 shipping for the month of April! Order any amount of wine and we will ship it to you for \$10. If you reorder any of the wines in your shipment within 30 days you will get an extra 5% discount on those wines.



We look forward to seeing you all throughout the year!

*Rick and Diana Longoria
Invite You*

Event: Wine Club Members only Open House

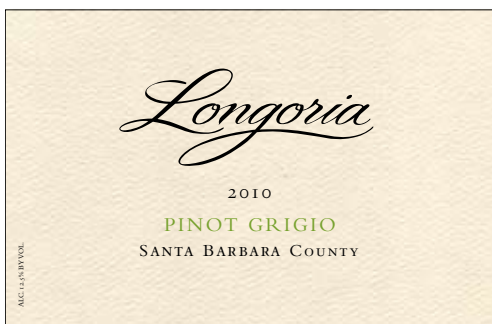
Date: Saturday, May 14th

Time: Stop by anytime between 12 and 4pm

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

This Wine Club shipment contains one bottle each of these two wines. The cost for each shipment includes the price of the wine, less the 15% Wine Club discount, packaging, shipping and appropriate sales tax, when applicable.

Winemaker's Notes



THIS YEAR'S RELEASE is once again produced from our two favorite sites for Pinot Grigio, Clover Creek Vineyard in Santa Ynez, and Alisos Vineyard in Los Alamos. The grapes

at Alisos were harvested on September 4th at a low sugar level of 20.2 Brix. The grapes at Clover Creek were harvested on September 20th, at 23.6 Brix. The wines were fermented separately, but then blended after fermentation. They were aged for a short time in stainless steel before being bottled in mid-January.

The wine has a very forward nose, with aromas of ripe pears, spiced apples and custard. On the palate the wine is immediately rich and round with flavors of poached pears and melons. The excellent acidity provides a lively quality to the mid-palate and finish. The finish is round and lingering.

Enjoy this wine with a variety of foods including seafood salads, prosciutto wrapped melons, and broiled seafood in white wine sauce.

COMPOSITION: 100% Pinot Grigio
VINEYARD SOURCES:
 58% Alisos Vineyard
 42% Clover Creek Vineyard
PRODUCTION: 434 cases
ALCOHOL BY VOLUME: 12.5%
PH: 3.26
TITRATABLE ACIDITY: 0.60 g/ml
CELLARING POTENTIAL: 1 to 2 years
BOTTLE PRICE: \$19.00

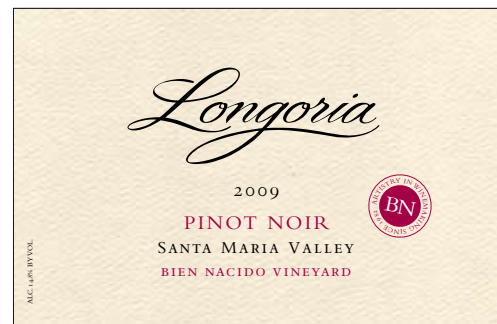
I AM PLEASED TO RELEASE our Bien Nacido Vineyard Pinot Noir from the highly successful 2009 vintage. High temperatures at the end of August sped up the ripening of the fruit.

This resulted in an earlier harvest on September 8th, about ten days earlier than our historical average, and at a sugar level of 24.8 Brix.

The grapes were 100% destemmed and crushed into small, open-top fermenters. After a four day cold soak period, the must was inoculated. The wine was pressed off after a total of 18 days on the skins. It was aged in French oak barrels, of which 30% were new. After 10 months of barrel aging the wine was lightly fined, filtered and bottled.

The wine has a beautiful ruby color with light purple edges. The aromas are a complex mixture of earthy, forest floor, bark, and dried cherries. On the palate it has flavors of cherries and tobacco with hints of boysenberry in the background. The body is rich, but still has some silky tannins and great acidity. This combination gives the wine great balance between the fruit and tannins with a long, lingering finish. This is one of the more complex and elegantly balanced vintages of Bien Nacido Pinot Noir that we have produced.

Enjoy with wild game, beef shanks, and pork dishes.



COMPOSITION: 100% Pinot Noir
VINEYARD SOURCE:
 100% Bien Nacido
PRODUCTION: 150 cases
ALCOHOL BY VOLUME: 14.8%
PH: 3.58
TITRATABLE ACIDITY: 0.58 g/ml
CELLARING POTENTIAL: 3 to 5 years
BOTTLE PRICE: \$45.00

New Releases

This new release and library release were shipped to the Grand Tastevin Order in March and are now available to all our Club Members.

2008 SYRAH - ALISOS VINEYARD

The wine has the very dark ruby color that is characteristic of Alisos Vineyard Syrah. The aromas are somewhat closed in, because of the wine's youth, but with some time in the glass they begin to develop into aromas of black cherries, blackberries with hints of black pepper and anise in the background. The palate is restrained initially, but develops into flavors of blackberry beautifully integrated with the nuances of the oak. The tannins are strong, but silky in texture. The acidity is high for a wine of this power and extract, and this combined with the tannins will enable it to age for many years.

Bottle Price: \$34.00

LIBRARY RELEASE

2004 SYRAH - ALISOS VINEYARD

The aroma of this wine has developed a somewhat floral character not found when it was first released in 2007. Still, it retains the exotic blackberry, licorice aromas which are the distinctive hallmarks of Alisos Vineyard Syrah. On the palate, the tannins have softened considerably, leaving the wine's texture soft and silky. The powerful flavors are rich and luscious and linger on the palate creating a long finish. This wine is enjoyable now, but can be aged for another three to five years. This vintage has developed into one of our finest Syrahs from the Alisos Vineyard. *Bottle Price: \$45.00*

(Very limited - Only 6 cases available)



Upcoming Events

Santa Barbara County Vintners' Festival Saturday April 16th from 1-4 pm River Park in Lompoc

The annual Vintners' Festival attracts wine lovers from near and far for an opportunity to meet member vintners, taste their wines and enjoy great food and music in a festive outdoor environment. For tickets and information go to: www.sbcountywines.com or call: 805-688-0881.

Winemaker Dinner at The Ballard Inn Saturday, April 16th

Rick and Chef Budi Kazali are in the planning stages of what is becoming their annual Winemaker Dinner. For more information: www.ballardinn.com or phone: 805-688-7770

Vintners' Festival Open House Sunday, April 17th

Longoria Tasting Room & Garden 2935 Grand Ave, Los Olivos

Join is Sunday at our Open House. We will be open as usual from 11 to 4:30 pm. Special discounts will be available on wines this weekend only. Special wines will be poured Sunday only. Tasting fee: \$10 per person. Free for Wine Club members.

Wine Club Members Only Open House Saturday, May 14th

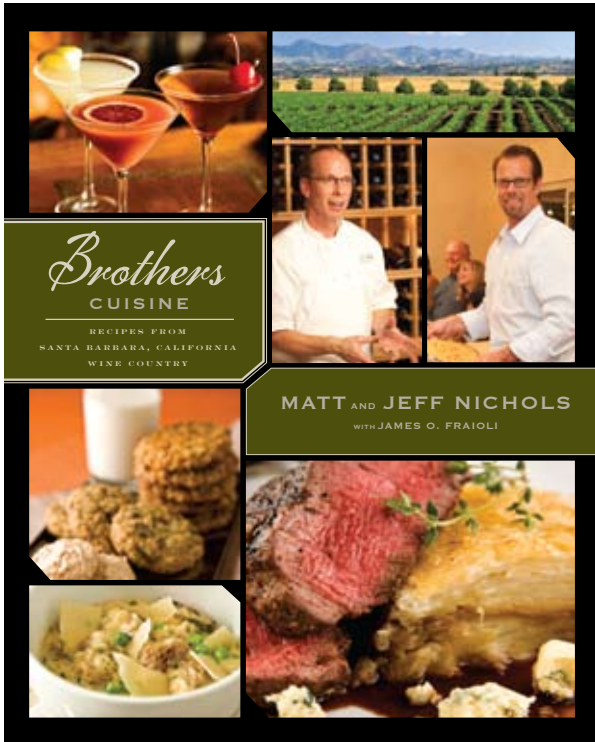
Our annual Wine Club Members Only Open House will be held on Saturday, May 14th. We will be pouring a special selection of wines, food by New West Catering and live music by local Santa Barbara musicians Ben and Ash. Special discounts will be available this day only! There is no charge for Club members, up to 4 people total. We will be closed to the public this day. You must RSVP to info@longoriawine.com or call 866-759-4637.



Bud Break at Fe Ciega Vineyard

In the Vineyard

Bud break is the term used in the vineyard when the first signs of spring arrive. It is when the first leaves break out and promise another year of growth; announcing the beginning of a new harvest.



Featured Recipe

PAN ROASTED NEW ZEALAND RACK OF LAMB WITH PINOT NOIR-ROSEMARY SAUCE TO PAIR WITH 2009 LONGORIA BIEN NACIDO VINEYARD PINOT NOIR

*From Chefs Matt and Jeff Nichols owners of the
Brothers Restaurant at Mattei's Tavern*

2350 Railway Avenue, Los Olivos, California 93441

(805) 688-4820

www.matteistavern.com

Lamb

INGREDIENTS:

- ¼ cup olive oil*
- 2 tablespoons fresh rosemary, chopped*
- 2 New Zealand 8-bone lamb racks (about 14 to 16 ounces each) Kosher salt*
- Fresh-ground black pepper*
- Olive oil for searing lamb racks*
- ***1 cup Pinot Noir-Rosemary Sauce (see recipe below)*

METHOD:

TO MARINATE THE LAMB RACKS: In a small bowl, mix the olive oil and chopped rosemary to make the marinade. Using your hands, rub half of the marinade onto each rack of lamb, and reserve. It is preferred to marinate the lamb at least 4 hours prior to cooking.

TO COOK THE LAMB RACKS: Preheat the oven to 425°F. Place the marinated lamb racks on a sheet tray. Season the lamb on both sides with kosher salt and black pepper. Heat a sauté pan, large enough to hold both lamb racks, over high heat. Once the pan is hot, add enough olive oil to coat the bottom of the pan, making sure you don't splash any hot oil. Adjust the heat as necessary to make sure the pan is hot enough for a good sear. Sear the lamb racks until golden brown. Using tongs flip the lamb racks. Once the lamb is seared, transfer the pan into the preheated oven. Cook the lamb racks about 15 to 18 minutes for medium rare, or to your preference.

TO SERVE: Slice the lamb racks between each of the eight bones to create 16 chops. Spoon the Pinot Noir-Rosemary sauce around the inner frame of the plate. Serve with mashed potatoes, or your favorite starch, and seasonal vegetables.

Pinot Noir - Rosemary Sauce

INGREDIENTS:

1 teaspoon olive oil
6 ounces lean lamb or beef scraps, cut into pieces
1 shallot, peeled and sliced
4 whole garlic cloves, peeled
1 small yellow onion, sliced
2 cups Pinot Noir, red wine
2 Roma tomatoes, roughly chopped
2 tablespoons tomato paste
½ cup demi-glaze (See recipe below)
¼ cup unsalted butter, cubed and chilled
Kosher salt, to taste
Fresh-ground black pepper, to taste
1 sprig fresh rosemary, chopped

METHOD:

Place a saucepan over high heat. When hot add the olive oil and then the lamb or beef. Allow the meat to sear and caramelize for 6 to 8 minutes, stirring occasionally. Add the shallot, garlic and onion and stir to incorporate with the meat. Continue to cook on medium high heat for another 6 to 8 minutes, until well-caramelized. During this period of caramelizing, control your heat being careful not to burn the vegetables. The result is a well-caramelized mixture. Add the red wine, roma tomatoes, and tomato paste. Bring to a boil. (Caution: Cooking over gas with alcohol may cause flame flare-ups.) Allow the wine to simmer until the liquid is reduced by 2/3. Add the demi-glaze and continue to reduce until the mixture is of sauce consistency, about 1 cup of liquid. When the sauce is finished cooking, remove from the heat and strain through a fine sieve into a clean sauce pan. Using a ladle or a spoon, push down firmly on the caramelized meat-vegetable mixture extracting all the juices from the mixture and through the fine sieve. Return the saucepan to medium heat and bring the sauce to a simmer. Reduce to sauce consistency (the sauce will coat the back of the spoon). Whisk in the cubed butter. Adjust seasoning with salt and pepper. Set aside and keep warm. At the last moment prior to plating, stir the chopped rosemary into the sauce.

Demi - Glaze

INGREDIENTS:

5 pounds veal knuckle bones
Water, as needed
Cold water, as needed
1 yellow onion
1 carrot
1 rib celery
½ cup tomato paste

METHOD: Preheat the oven to 400°F.

TO MAKE THE DEMI-GLAZE: Place the veal bones into a roasting pan and cook in the preheated oven. Turn the bones every 15 minutes. Cook the veal bones until golden brown, about 1.5 hours. Once golden, remove the pan from the oven and place the bones into a large stockpot. Continue by placing the roasting pan on the stove top over a burner on medium-high heat. Deglaze the pan drippings by adding just enough water to create a ¼ inch layer of water in the pan. Let the water come to a simmer. Using a wooden spoon, scrape the pan surface to release the drippings into the water. Transfer the liquid into the stockpot with the veal bones. Add enough cold water to the stockpot to completely cover the veal bones. Bring the liquid to a slow simmer over medium heat. Add the onions, carrots, celery and tomato paste. Continue to simmer very slowly for 4 to 5 hours. Skim as needed during the entire cooking time to remove any impurities. Strain through a fine sieve into a clean stockpot. Begin to reduce at a simmer until the veal stock has reduced to 2 cups. Strain again through a fine sieve. Refrigerate for up to 48 hours, or freeze in ½ cup portions for up to 1 month.

Soak cherries and raisins in brandy until soft and plump. Strain and save the brandy for later. Sauté the shallots and garlic in butter until slightly browned- do not burn. Add the raisins and cherries. Deglaze pan with the remaining brandy and reduce until nearly dry. Add the Pinot Noir, again reduce until nearly dry. Add balsamic vinegar, reducing until syrupy. Add stocks and reduce until sauce thickens enough to coat the back of a spoon. Finish with butter and season with salt and pepper.

Longoria Current and New Releases

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2009 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
MORE NEW RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2008 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
LIBRARY RELEASE	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2004 Syrah, Alisos Vineyard	\$45.00	\$38.25	\$36.00
CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2008 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2008 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00
2008 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2009 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60
2008 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40
2006 Syrah <i>Reserva</i> , Alisos Vineyard	\$45.00	\$38.25	\$36.00
2007 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2008 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2007 Hoo Doo Red, Santa Barbara County	\$16.00	\$13.60	\$12.80
2008 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
2009 Albariño, <i>Beso del Sol</i> , Dessert Wine	\$28.00	\$23.80	\$22.40

Become a Longoria Wines Facebook Fan and keep up with what we're doing throughout the year! See the latest videos and photos of what's happening in the winery and vineyard. Read articles written about us and our wines. We are very excited about a monthly article written by Laurie Jervis, from the Santa Maria Times. This article follows Rick Longoria for 12 months as he cultivates grapes into wine, and details vineyard work, bottling, direct sales, cellar work and harvest. Go to: www.facebook.com/LongoriaWines



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www.longoriawine.com,
 email info@longoriawine.com,
 fax 805-688-2676, or
 phone 866-RLWINES to
 purchase Longoria wines.

DON'T 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.