

Longoria

N E W S L E T T E R



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A Note from Rick

IT'S GOING TO BE A VERY GOOD YEAR!

Chardonnay is back and the 2010 Chardonnay, Santa Rita Hills is one of the new releases this month. Last year I chose not to bottle a Chardonnay because the quality of the wine didn't meet my standards. I am happy to report that this new vintage is excellent. With only 68 cases produced, this wine will sell out quickly, so I encourage Club Members to reorder sooner than later to avoid being disappointed.

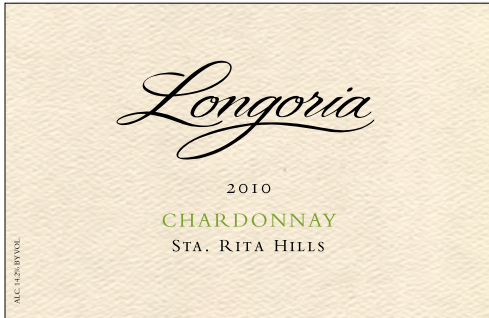
After the highly touted 2009 vintage for Pinot Noir, I am pleased to report that our 2010 wines are every bit as good and perhaps even better. Our 2010 Lovely Rita Pinot Noir is the other new release this month and may be even more intense and seductive than the acclaimed 2009 bottling. I recommend letting it rest for a few weeks before opening to taste what a spectacular wine it is.

Additionally, 2012 is Longoria Wines 30th anniversary! We're excited and pleased to have reached this milestone. Our 30th harvest, the 2011 vintage, has been put to rest in the winery and although the crop was small, the quality is excellent. We'll be celebrating throughout the year and hope that you can join us at the events we're planning. More information to follow!

Cheers,
Rick Longoria, Winemaker

These are the new releases for February. 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 the 15% Wine Club discount, packaging, shipping and appropriate sales tax, when applicable.

Winemaker's Notes



T HIS 2010 CHARDONNAY from Santa Rita Hills is composed of a single vineyard lot produced from grapes grown at Zotovich Vineyard. The cool climate and sandy soils at this site produce

a wine that is aromatic and balanced with high natural acidity.

The grapes were harvested on Oct. 2nd at a moderate sugar level of 24 Brix, which we feel was the optimal point of balancing the flavor development with the acidity level.

The grapes were pressed and the juice was settled before being transferred to French oak barrels for fermentation. After fermentation the lees were stirred every two weeks for the first three months. The wine was then allowed to clarify for the balance of the ten months of barrel aging. In order to preserve the fruit aromatics and flavor, no new oak barrels were used for the aging process. The wine was fined, filtered and bottled in early September 2011.

The wine has brilliant clarity with a pale straw golden color. The aromas are a mixture of lemon meringue and custard, candied orange rind and a hint of crème brûlée. On the palate it has light to medium weight with flavors of pear and nutmeg spice. The oak is well integrated with the flavors. The acidity is moderately high which contributes to a long crisp finish. The finish is developing a toasty caramel character which it will continue to do as it develops in the bottle.

This wine will pair well with a wide variety of dishes including poultry, fish prepared in cream sauces, and clam chowder.

COMPOSITION: 100% Chardonnay
VINEYARD SOURCE: 100% Zotovich
PRODUCTION: 68 cases
ALCOHOL BY VOLUME: 14.2%
PH: 3.24
TITRATABLE ACIDITY: 0.71 g/ml
CELLARING POTENTIAL: 2 to 3 years
BOTTLE PRICE: \$28.00

W E ARE PLEASED TO RELEASE another outstanding bottling of our popular Lovely Rita Pinot Noir. I believe the 2010 vintage in Santa Barbara County is on par with the stellar 2009 vintage. Both

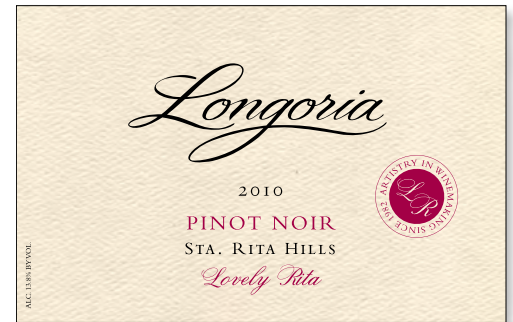
seasons had mild weather leading up to the harvest with some hot days in early September, which raised the sugar levels if the grapes were left on the vine too long. Our style calls for harvesting our grapes at moderate sugar levels, so the Pinot Noir grapes from Fe Ciega Vineyard for the Lovely Rita blend were harvested September 16th and 17th, at an average of 23.2 Brix.

Two thirds of the blend was fermented in our Ganimedes fermenter and the balance in an open top fermenter. The highly aromatic and soft wine produced in the Ganimedes tank combined with the more structured wine produced in the open top fermenter produced an elegant and complex Pinot Noir.

The wine was aged in French oak barrels for 11 months with about 20% of the barrels being new. The wine was fined and filtered before bottling on September 1st.

The color is a medium dark ruby with purple edges. The forward nose of the wine has aromas of spices, bark and raspberries with a subtle herbal element in the background. On the palate, the wine is medium weight with fleshy flavors of raspberries and cranberries. The oak component is well balanced with the fruit of the wine. The tannins are moderate and indicate the wine will benefit from several years of cellaring.

This wine will pair well with pepper encrusted sea bass, salmon, pork and finer cuts of beef.



COMPOSITION: 100% Pinot Noir
VINEYARD SOURCES: 94% Fe Ciega, 6% Bien Nacido
PRODUCTION: 360 cases
ALCOHOL BY VOLUME: 13.8%
PH: 3.66
TITRATABLE ACIDITY: 0.53 g/ml
CELLARING POTENTIAL: 3 to 5 years
BOTTLE PRICE: \$32.00

Recent Reviews

PINOTREPORT

for people passionate about western pinot noir

ISSUE #76, JANUARY 2012

~ 95 POINTS ~

2009 Fe Ciega Vineyard Pinot Noir

Medium-deep ruby color; complex, plum and black cherry aromas with pepper and smoke notes; big, rich, deep pepper and plum flavors with smoky notes; great texture; good structure and balance; long finish. Delicious, deep Pinot with the kind of complexity I've come to expect from this vineyard. Perfect match for grilled lamb or pork. *605 cases made*

~ 94 POINTS ~

2009 Bien Nacido Vineyard Pinot Noir

Medium-deep ruby color; deep, complex, smoky cherry and plum aromas; deep, complex, rich smoky cherry flavors with meaty, earthy notes; some toasty oak; good structure and balance; long finish. Deep, toasty and complex, this Pinot is perfect for a grilled steak; give it some time to open in the glass. *150 cases made*

~ 92 POINTS ~

2009 Rancho Santa Rosa Vyd Pinot Noir

Medium-deep ruby color; deep, complex aromas of plum and herbs with some earthy notes; deep, closed, earthy, plum flavors with anise and herbal notes; moderate tannin and oak; good structure and balance; long finish. Earthy, deep Pinot with great structure—needs time to open and will age well in your cellar.

110 cases made

PLEASE NOTE: WE WILL BE POURING THE 2010 LOVELY RITA PINOT NOIR AT BOTH TASTING ROOMS DURING THE MONTH OF FEBRUARY BEGINNING ON MONDAY, FEBRUARY 6TH. UNFORTUNATELY, DUE TO THE VERY LIMITED PRODUCTION AND DEMAND FOR THE 2010 CHARDONNAY, WE WILL NOT BE ABLE TO POUR IT. ACT FAST IF YOU WANT TO ORDER SOME BEFORE IT'S GONE!

Upcoming Events

PASADENA PINOTFEST

Saturday, February 11th, 2012

AltaDena Country Club

2290 Country Club Drive, Altadena, CA 91001

Over 100 top Pinot Noir producers, and many Pasadena area restaurants will be showcasing their products from 1:00 to 5:00. For more information go to:

<http://www.pasadenapinotfest.com>

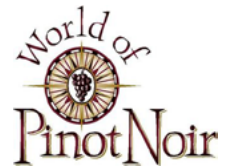
WORLD OF PINOT NOIR

Friday, March 2nd - Saturday, March 3rd

The Cliffs Resort

Shell Beach, CA 93454

World of Pinot Noir brings Pinot Noir producers from the most exceptional and unique regions in the world together with Pinot Noir enthusiasts for a weekend of celebration and education on the shores of California's beautiful Central Coast. We will be pouring at the Friday Grand Tasting from 3 to 6 pm. For more information go to: <http://wopn.com>



FAMILY WINEMAKER'S OF CALIFORNIA

San Diego Public and Trade Tasting - Sunday, March 11th

Del Mar Fairgrounds, Del Mar, CA 92014

Pasadena Trade Only Tasting - Tuesday, March 13th

Pasadena Convention Center, Pasadena, CA 91001

Family Winemakers of California was founded in 1991 to give voice and presence to small, family wineries in the public policy arena. Enter promotional code: RLWINE for discounted tickets. For more information go to: <http://www.familywinemakers.org>

SANTA BARBARA COUNTY VINTNERS' FESTIVAL

Saturday, April 21st

The Carranza

Zaca Station Road between the Firestone Meadow and Highway 154, Los Olivos California

The annual Santa Barbara County Vintners' Festival Weekend attracts wine lovers from near and far for an opportunity to meet member vintners, taste their wines, and enjoy great food and music over a long spring weekend. For more information go to:

<http://www.sbcountywines.com/events/festival.html>

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



Featured Recipe

DIANA LONGORIA'S MANHATTAN CLAM LINGUINE

**To pair with
2010 LONGORIA
CHARDONNAY
STA. RITA HILLS**

Makes 6 servings

Ingredients

2 QUARTS PLUS 3 ½ CUPS WATER
3 CANS (6 ½ OZ.) MINCED CLAMS, DRAINED (RESERVE LIQUOR)
2 ½ TABLESPOONS SALT
1 PACKAGE (16 OZ.) LINGUINE
8 TABLESPOONS BUTTER
4 TABLESPOONS SNIPPED PARSLEY
6 CLOVES GARLIC, FINELY CHOPPED
3 TEASPOONS DRIED SWEET BASIL LEAVES
½ TEASPOON DRIED THYME LEAVES
DASH OF GROUND PEPPER
1 CUP WHIPPING CREAM
½ CUP LONGORIA CHARDONNAY
½ CUP GRATED PARMESAN CHEESE (HAVE EXTRA FOR SERVING)

Method

Heat water, reserved clam liquor and 2 tablespoons salt to boiling in large kettle. Add linguine gradually. Boil uncovered, stirring occasionally, just until tender, 8 to 10 minutes; drain.

While linguine is cooking, prepare sauce. Melt 4 tablespoons butter in 2-quart saucepan. Stir in parsley, garlic, basil, thyme, pepper and clams. Cook and stir over low heat until clams are heated through. Heat cream and wine to boiling in 1 ½ quart saucepan over low heat, stirring constantly. Boil and stir 1 minute; pour over clam mixture.

Transfer hot linguine to warm platter. Pour sauce over linguine. Toss linguine and sauce with remaining ingredients until well mixed.

Serve with a green salad, rolls and Longoria Chardonnay.

This is a very easy recipe and doesn't take much time at all. Pour a glass of Longoria Chardonnay to sip while cooking, use it in the sauce, and of course, enjoy a glass with dinner. (You may need more than 1 bottle!)



Watch for more recipes from the Longoria crew throughout the year!

Longoria Current and New Releases

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Chardonnay, Santa Rita Hills	\$28.00	\$23.80	\$22.40
2010 Pinot Noir, Lovely Rita	\$32.00	\$27.20	\$25.60

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Albariño, Clover Creek Vineyard	\$23.00	\$19.55	\$18.40
2010 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
2009 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00
2009 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
2008 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2009 Pinot Noir, Fe Ciega Vineyard	\$48.00	\$40.80	\$38.40
2008 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
2009 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80
2009 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2009 Evidence, Bordeaux Style Blend	\$38.00	\$32.30	\$30.40
2008 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2009 Syrah, <i>Vino Dulce</i> , Port Style Wine (375 mL)	\$22.00	\$18.70	\$17.60



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. Go to: www.facebook.com/LongoriaWines



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

2012 Tentative Schedule of Releases

The wines included in your shipment will vary according to your Wine Club Selection

WINE CLUB

April:	2011 Pinot Grigio 2010 Pinot Noir, Bien Nacido Vineyard
June:	2011 Albariño, Clover Creek Vineyard 2010 Syrah, Clover Creek Vineyard
October:	2010 Blues Cuvée 2010 Pinot Noir, Fe Ciega Vineyard

GRAND TASTEVIN ORDER

You must also be a member of the Wine Club to receive these wines

March:	2009 Syrah, Alisos Vineyard 2005 Syrah, Alisos Vineyard (Library Wine)
May:	2010 Chardonnay, Cuvée Diana 2010 Pinot Noir, Rancho Santa Rosa Vineyard
November:	2010 Tempranillo, Clover Creek Vineyard 2010 Evidence 2006 Evidence (Library Wine)

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. **Grand Tastevin members receive their wine 30 days prior to being released to the public.**