

# Longoria

N E W S L E T T E R



ARTISTRY IN WINEMAKING SINCE 1982 • JUNE 2011



## *A Note from Rick*

YOU ARE RECEIVING THE LAST WINE CLUB SHIPMENT before we take a break for the summer. As you know, we do not ship wine during the warm summer months, because high temperatures may degrade the wine.

This shipment includes one bottle each of the 2010 Pink Wine, Cuvée June and the 2009 Syrah, Clover Creek Vineyard.

In blending the Cuvée June this year, I created a bit of a twist by adding a touch of Albariño to the Grenache and Syrah. This addition has made the wine very dry, and therefore, is an excellent companion with seafood salads and other summer meals. With only 58 cases produced, this wine is sure to sell out within a few weeks so I recommend ordering more soon.

The 2009 Clover Creek is one of the most complex Syrahs from this vineyard. With only 69 cases produced, this release is also extremely limited.

We have two other new releases: 2009 Pinot Noir, Rancho Santa Rosa Vineyard and 2010 Albariño, Clover Creek Vineyard. The 2009 vintage is turning out to be a great vintage for Pinot Noir, as exemplified by this wonderfully balanced wine from the Rancho Santa Rosa Vineyard. The 2010 Albariño is richly flavored, yet has tremendous natural acidity. It's a rare and exotic wine to enjoy with your wine-loving friends during the summer months. My notes on both wines can be found in the following pages of this newsletter.

Your next Wine Club shipment will be sent to you in October, as soon as the weather permits. We hope you will be able to visit our tasting room in Los Olivos, or at the winery in the Lompoc Wine Ghetto where we have opened our doors for tasting on Saturdays and Sundays only. We hope you have a wonderful summer with time to enjoy the weather, family, friends, and a bottle or two of Longoria wine.

Cheers,

*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

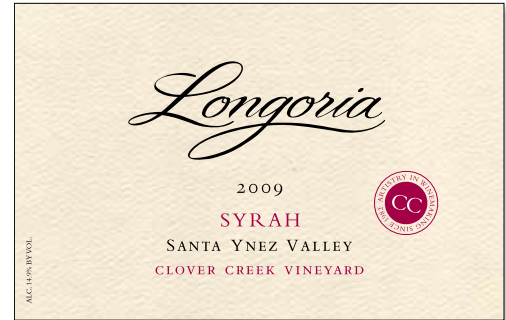


WE ARE PLEASED to release this new vintage of our popular dry Rosé or Pink Wine, as we like to call it. In our never ending search for the best grapes, I sourced the Grenache

from both the Estelle Vineyard and Fess Parker's Camp 4 Vineyard, and the Syrah from Clover Creek Vineyard. I also blended in a small amount of Albariño which gives the wine's aromatics a spicy character.

The color is a beautiful pale, pink salmon. The aromas are a blend of watermelon and strawberries. On the palate, the wine is light in body with lean flavors of strawberries and melons. The wine's high acidity creates a long refreshing finish.

This wine definitely calls to be paired with food. Enjoy with fresh shelled crab, seafood salads and Asian cuisine.



THE 2009 HARVEST WAS VERY CLOSE to ideal for the Syrah grapes at Clover Creek Vineyard. The relatively mild weather allowed the grapes to ripen slowly. For that reason, our harvests occurred

on September 18th, September 29th, and October 3rd.

After a two week fermentation period, the wine was pressed, settled and raked into French oak barrels for aging. Only 25% of the wine was aged in new French oak barrels. This judicious use of new oak allows the fruit character of the Syrah from Clover Creek Vineyard to shine through. The wine was gently fined, filtered and bottled in April 2011.

The wine is a medium dark ruby color. The aromas are a complex mix of black cherries, plums and nuances of toasted oak. On the palate, the wine is immediately rich, with smooth flavors of black cherries and plums. The wine's rich body is well integrated with the tannins resulting in a smooth texture. The wine's excellent acidity counters the richness of the opulent fruit creating a concentrated but balanced wine. I feel this is one of the most complex vintages of Clover Creek Syrah that we have produced.

Serve this wine with steaks, and other grilled meats.

**COMPOSITION:**  
 55% Grenache -  
 Estelle & Fess Parker Vineyards  
 31% Syrah - Clover Creek Vineyard  
 14% Albariño - Clover Creek Vineyard

**PRODUCTION:** 58 cases

**ALCOHOL BY VOLUME:** 12.9%

**PH:** 3.34

**TITRATABLE ACIDITY:** 0.56 g/ml

**CELLARING POTENTIAL:** 1 to 2 years

**BOTTLE PRICE:** \$22.00

**COMPOSITION:** 100% Syrah

**VINEYARD SOURCE:**  
 100% Clover Creek

**PRODUCTION:** 69 cases

**ALCOHOL BY VOLUME:** 14.9%

**PH:** 3.49

**TITRATABLE ACIDITY:** 0.63 g/ml

**CELLARING POTENTIAL:** 3 to 5 years

**BOTTLE PRICE:** \$28.00

## New Releases

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

### 2010 ALBARIÑO - CLOVER CREEK VINEYARD

The grapes were whole cluster pressed, and the juice was settled then racked into a stainless steel refrigerated fermenter. The long, cool fermentation produced a wine with enhanced aromatics and rich flavors. The aromas are an intriguing blend of kiwi, custard and cantaloupe with a hint of a grass normally associated with Sauvignon Blanc. On the palate the wine is medium in body, with predominantly melon flavors. The high acidity of the wine provides for a long finish. This is a wine that is easy to drink alone, but would also pair well with a variety of shellfish, calamari, and seafood salads.

*Bottle Price: \$23.00*



### 2009 PINOT NOIR - RANCHO SANTA ROSA VINEYARD

The wine has a beautiful, dark ruby color with almost black edges. The aromas are a complex mix of spices including cinnamon, and briary blackberry. On the palate, the wine displays deep, rich flavors of ripe cherries and a hint of sweet pipe tobacco. The finish has a slight tannic edge which should soften with two to three years of bottle aging. This wine's excellent acidity, and relatively low alcohol content, has resulted in one of the most balanced wines we have produced from the outstanding grapes at Rancho Santa Rosa Vineyard. This wine will pair well with lighter meats such as veal, rabbit, pork, chicken and turkey.

*Bottle Price: \$45.00*



## Upcoming Events

### TEMPRANILLO ADVOCATES, PRODUCERS AND AMIGOS SOCIETY (TAPAS)

**Sunday, June 5th from 2-5pm**

**Fort Mason Herbst Pavilion, San Francisco**

Join us while we pour our Albariño and Tempranillo along with 40 other domestic wineries producing grape varieties indigenous to Spain and Portugal. Small samples of food designed to pair with the Iberian varieties will be available. Tickets are \$60 at the door, or \$40 in advance. To purchase tickets in advance and receive a \$10 discount please go to their website: [www.tapasociety.org](http://www.tapasociety.org) and enter the discount code: **longoria**

### RED, WHITE & BLUES FESTIVAL

**Saturday, June 25th from 3 to 7pm**

**Buttonwood Farm Winery**

**1500 Alamo Pintado Road, Solvang**

Once again we have teamed up with Buttonwood Winery in a celebration of the Blues at the Buttonwood Pond. Both Longoria and Buttonwood wines will be available. Bring a blanket, picnic, low chair or blanket and eat, drink and dance to some great Blues music by Teresa James and the Rhythm Tramps. Tickets are \$35 each, \$30 for Wine Club Members. Please contact Buttonwood or Longoria for tickets and more information.

### FRANC FEST

**Saturday, September 17th**

**Buttonwood Farm Winery**

**1500 Alamo Pintado Rd., Solvang**

Franc Fest is a celebratory and educational event focusing on the unique Bordeaux varietal Cabernet Franc.

For tickets and information go to:

[www.buttonwoodwinery.com/events](http://www.buttonwoodwinery.com/events) or  
phone: 805-688-3032

**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](mailto: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.



*Flowering at Fe Ciega Vineyard*

## In the Vineyard

Flowering is the term used in the vineyard when the flower clusters, (seen in the photo), break open to reveal the flowers. Under ideal weather conditions the flowers self pollinate and form berries. If the flowers are destroyed the vine will not produce grapes. The time period when this normally occurs is about eight weeks after bud break.

## Featured Recipe



### **BRAISED SPRING LAMB SHOULDER WITH BUTTER BEANS AND WILTED DANDELION GREEN SALAD**

**TO PAIR WITH**

**2009 LONGORIA CLOVER CREEK SYRAH**

*Makes 6 servings*

**From Chef Bradley Ogden of Root 246 Restaurant**

*420 Alisal Road, Solvang, California 93463 •*

*(805) 686-8681 • [www.root246.com](http://www.root246.com)*

## Ingredients

1 three to four pound average boneless lamb shoulder (Have the butcher bone out shoulder and tie into roll; reserve bones for stock)

¼ cup grape seed oil

½ cup butter beans, soaked overnight in cold water

3 slices thick cut bacon (about 2 ounces)

2 stalks celery, cut into thin ¼" slices

2 each medium carrots, peeled and cut into 1" bias cut pieces

4 medium Spanish yellow onions, peeled and ¼" chopped

½ cup Poblano chile, seeded and minced

12 cloves garlic, peeled and sliced

3 medium tomatoes, 1" chopped

1 28 ounce organic peeled whole tomatoes, chopped

3 cups ham hock broth

1 cup water

2 tablespoons sherry vinegar

2 tablespoons red wine vinegar

½ cup balsamic vinegar

Kosher salt

Fresh ground black pepper

Sachet Bag with ½ teaspoon chili flakes, 1 teaspoon black peppercorns, 2 bay leaves, 4 sprigs thyme, 2-3 long beans

## Method

### **Preheat oven to 275-300 degrees.**

Drain the beans and place in a heavy bottom medium sauce pan. Cover with salted cold water and bring to a boil and cool. (This helps with degasing the beans). Place a large cast iron or heavy duty stainless steel pan over medium heat, add the grapeseed and bacon and cook until crispy. Remove the bacon and set aside. Add the boneless lamb roast, season with salt and pepper and sear on all sides until golden brown. Remove and set aside. Add the celery, carrots, onions, peppers and garlic and sauté for 10 minutes. Add the beans, stock, vinegar, tomatoes and simmer for 20 minutes. Add lamb shoulder back to braising pot with cover and place in lower rack of the oven. Let braise slowly for 3 ½ hours or until fork tender. Remove the lamb and place on a cutting board and cover with aluminum foil and let sit for 15 minutes. Degrease the braising liquid then bring to a boil and let reduce then season to taste with salt and pepper.

In a large sauté pan over high heat add the reserved grape seed oil and onions and sauté for 1 minute. Add the dandelion greens and wilt lightly. Spoon the bean stew in middle of plate, slice lamb in 1" thick pieces, place on top spoon out some of the bean stew and finish with the wilted dandelion greens and serve.

**Hint:** To degrease, add a few ice cubes to absorb the excess grease and skim off.

## Ham Hock Recipe

### **INGREDIENTS:**

*1 ham bone with some meat*  
*1 onion, diced*  
*3 cups chicken stock*  
*1 cup white wine*

### **DIRECTIONS:**

- 1. Place the ham bone and onions into a 3 quart pot or larger slow cooker. Add chicken stock and white wine.*
- 2. Cover, and cook on High until boiling. Reduce heat to Low, and continue to simmer for 5 to 6 hours or until reduced.*

## Longoria Current and New Releases

NEW RELEASES IN THIS SHIPMENT	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Pink wine, Cuvée June	\$22.00	\$18.70	\$17.60
2009 Syrah, Clover Creek Vineyard	\$28.00	\$23.80	\$22.40

MORE NEW RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Albariño, Clover Creek Vineyard	\$23.00	\$19.55	\$18.40
2009 Pinot Noir, Rancho Santa Rosa Vineyard	\$45.00	\$38.25	\$36.00

CURRENT RELEASES	BOTTLE PRICE	15% DISCOUNT	20% DISCOUNT
2010 Pinot Grigio, Santa Barbara County	\$19.00	\$16.15	\$15.20
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
2009 Pinot Noir, Bien Nacido Vineyard	\$45.00	\$38.25	\$36.00
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 Syrah, Alisos Vineyard	\$34.00	\$28.90	\$27.20
2008 Blues Cuvée, Santa Barbara County	\$28.00	\$23.80	\$22.40
2008 Tempranillo, Clover Creek Vineyard	\$36.00	\$30.60	\$28.80



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](http://www.facebook.com/LongoriaWines)

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email [info@longoriawine.com](mailto:info@longoriawine.com), fax **805-688-2676**,  
or phone **866-RLWINES** to purchase Longoria wines.

