

# Longoria

GRAND TASTE VIN ORDER

May 2011



## A NOTE FROM RICK

IT IS HARD TO BELIEVE THAT WE ARE ALREADY sending out the second GTO shipment of 2011.

This year is passing by very quickly, possibly because we are extra busy this year. One of the projects we have undertaken is establishing a tasting room at the winery.

Our plan is to be open, on weekends only, at the winery beginning in May. No matter what, the winery will be open on Saturday, May 14th for our annual Wine Club Members Only Open House. We hope that you will be able to attend and we look forward to having you visit the place where all the magic happens. While you are here, you may also like to visit a few of our neighbors in the Lompoc Wine Ghetto.

In this month's shipment you will find 2 bottles of the 2009 Pinot Noir – Rancho Santa Rosa Vineyard, and 2 bottles of the 2010 Albariño – Clover Creek Vineyard.

The 2009 vintage was particularly successful for Pinot Noir in Santa Barbara County. The Rancho Santa Rosa Vineyard is, of course, one of the premier sites in the Sta. Rita Hills, and the wine is of exceptional quality.

The Albariño is excellent as always and has come just in time for the start of the summer season. You will impress your friends by bringing a bottle of this rare Spanish varietal to summer gatherings.

We are confident that you will enjoy both of these wines as they are examples of our dedication to the artistry of winemaking.

A handwritten signature in black ink that reads "Rick Longoria". The signature is written in a cursive, flowing style.

### Rick and Diana Longoria

*Invite You to a Grand Tastevin Order*  
**Members Only Event**

*Event:* Spanish Wines, Tapas & Tales

*Place:* Longoria Winery

*Address:* 1700 Industrial, Unit A, Lompoc, Ca

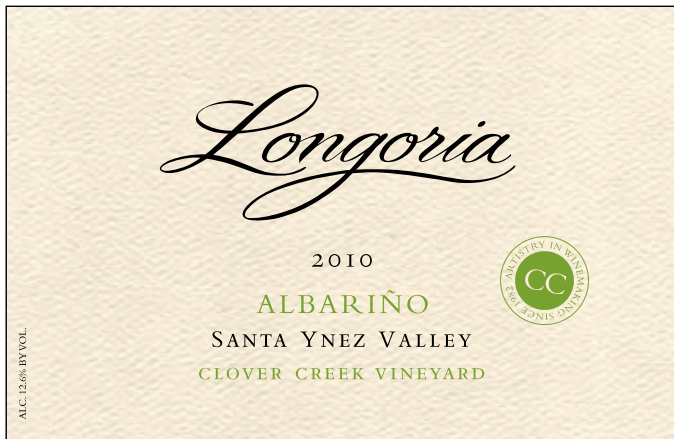
*Date:* Saturday, July 16th

*Time:* Noon to 3pm

*RSVP:* By July 5th to [info@longoriawine.com](mailto:info@longoriawine.com) or by calling us at 866-759-4637. GTO Members Only.

*This Wine Club shipment contains two bottles of the 2009 Pinot Noir, Rancho Santa Rosa Vineyard, and two bottles each of the 2010 Albariño, Clover Creek Vineyard. The cost for this shipment is \$115.60 plus packaging, shipping and appropriate sales tax, when applicable. Price includes 15% Wine Club discount.*

## RICK'S WINEMAKER NOTES



### 2010 ALBARIÑO

Santa Ynez Valley - **Clover Creek Vineyard**

THE ALBARIÑO GRAPES TOLERATED the heat spell in early September far better than they did in 2009. We harvested the grapes on September 14th at a moderate sugar level of 22.0° Brix with excellent acidity.

The grapes were whole cluster pressed, and the juice was settled then racked into a stainless steel refrigerated fermenter. The long, cool fermentation 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.

**COMPOSITION:** 100% Albariño

**VINEYARD SOURCE:** Clover Creek Vineyard

**PRODUCTION:** 204 cases

**ALCOHOL BY VOLUME:** 12.6%

**pH:** 3.12

**TITRATABLE ACIDITY:** 0.83 g/100 ml.

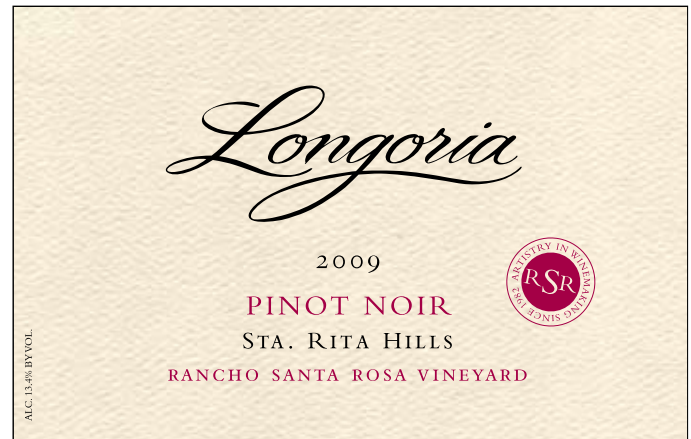
**CELLARING POTENTIAL:** One to two years

**BOTTLE PRICE:** \$23.00

### REMINDER

*Reorder any of the wines in your shipment within 30 days and get an extra 5% discount. These wines are only available to GTO members for 30 days so you must email us at:*

***info@longoriawine.com** or phone 866-759-4637 to place your order. After 30 days these wines will be available to the main Club at the regular price.*



### 2009 PINOT NOIR

Santa Rita Hills - **Rancho Santa Rosa Vineyard**

THE GRAPES WERE HARVESTED on September 22nd at a relatively low sugar level of 22.8° Brix. After a three day cold soak period, the must was inoculated. We experimented by using about 12% whole clusters in one of the bins. This technique added a spicy quality to the aromatics, and a tannic edge to the texture of the wine. The grapes were pressed off after fourteen days in the fermenter, and then transferred to French oak barrels, of which about 30% were new. The wine was fined, filtered and bottled in late August, 2010.

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.

**COMPOSITION:** 100% Pinot Noir

**VINEYARD SOURCE:** Rancho Santa Rosa Vineyard

**PRODUCTION:** 110 cases

**ALCOHOL BY VOLUME:** 13.4%

**pH:** 3.55

**TITRATABLE ACIDITY:** 0.58 g/100 ml.

**CELLARING POTENTIAL:** Three to five years

**BOTTLE PRICE:** \$45.00



### **ALBARIÑO GRAPES ALMOST READY FOR HARVEST.**

ALBARIÑO (AL-BA-REE-NYO) IS BY FAR THE FINEST grape variety in Rías Baixas, accounting for 90% of all plantings. Rías Baixas is the birthplace of Albariño although no one is sure of its origin. Whatever the origin, there is no dispute in terms of the quality and unique flavor profile Albariño offers in its wines. It has been likened to a Riesling for its minerality and bracing acidity; to a Viognier, because of its fleshiness and peach/apricot character; and to a Pinot Gris for its floral bouquet.

A small, green, thick-skinned variety, the grape is a low yielding variety and expensive to cultivate.

With the versatility to pair with a wide range of dishes, Rías Baixas Albariño wines are at home with various cuisines—from their classical pairing with seafood to Asian fare, or even with salsa and chips!

IF YOU ARE INTERESTED IN SPANISH VARIETALS join us at the **Tempranillo Advocates, Producers and Amigos Society (TAPAS) on Sunday, June 5, 2011 at the Fort Mason Herbst Pavilion in San Francisco.** From 2:00 to 5:00 pm you will have an opportunity to taste wines produced by TAPAS members from grape varieties indigenous to Spain and Portugal that are now cultivated in America. These delightful domestic wines originate in Arizona, California, Oregon, Texas, and Washington State. Sample from over 40 participating wineries and learn about varieties like Tempranillo, Albariño, Garnacha, Graciano, Mourvedre, Touriga, Verdelho, Bastardo and more. Small samples of food designed to pair with the Iberian varieties will be available from local restaurants and food purveyors from around the Bay Area. Tickets for the consumer tasting are \$60 at the door, or \$40 in advance. To purchase tickets in advance and receive a \$10 discount please go to: <http://tapas4.eventbrite.com/?discount=longoria> or to their website: [http:// www.tapasociety.org/](http://www.tapasociety.org/) and enter the discount code: longoria

# UPCOMING EVENTS

## **WINE CLUB OPEN HOUSE**

**Saturday, May 14th from 12 to 4pm**

**Longoria Winery**

**1700 Industrial Way, Unit A, Lompoc**

Join us for live music, food and special wines at our winery in the infamous Lompoc Wine Ghetto. This event is for our Wine Club Members and members may bring up to four people at no charge. Special Wine Club discounts are for Members only. You must RSVP. The winery will be closed to the public this day.

## **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.

## **GTO MEMBERS ONLY EVENT**

**Saturday, July 16th from 12 to 3pm**

**Longoria Winery**

**1700 Industrial Way, Unit A, Lompoc**

Since we will be traveling in Galicia, Spain with some of our Wine Club Members in June, we thought it would be fun and appropriate to taste Spanish wines and foods as well as share our experiences. This event is for Grand Tastevin Members Only. Please RSVP to 866-759-4637 or [info@longoriawine.com](mailto:info@longoriawine.com)

## **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

# LONGORIA CURRENT AND NEW RELEASES

NEW RELEASES IN THIS SHIPMENT	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
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](http://www.facebook.com/LongoriaWines)

## LOOK FOR YOUR NEXT SHIPMENT EARLY!

In an effort to get your shipment to you before the weather warms up too much, we will be shipping the June shipment on May 23rd this year.

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** to  
 purchase Longoria wines.

