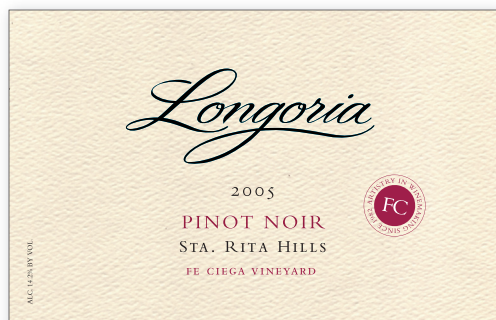


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2005 PINOT NOIR

Santa Rita Hills – Fe Ciega Vineyard

The dominant factor characterizing the 2005 vintage throughout Santa Barbara County was the bigger crop yield. This was definitely a year which tested the commitment of growers to maintain balanced crop levels. At Fe Ciega, we performed cluster thinning twice and then a final time when the clusters were about 90% through veraison. Ultimately we yielded an average of 2.8 tons per acre.

The resultant wine is slightly lighter in color than previous vintages but no less concentrated or complex. Our dedication to maintaining the high quality of Fe Ciega Pinot Noir required us to go through numerous blending trials to determine the best possible blend from the four lots we had to work with. As a result, I “declassified” a substantial portion of our Dijon 115 lot, which became the majority of our Santa Rita Hills Pinot Noir released in November, 2006.

This 2005 vintage of Fe Ciega Pinot Noir has complex aromas of Asian spices, sandalwood, sage, plums and black walnuts. On the palate the wine is medium bodied, and initially seems subdued and restrained. However, as the wine breathes in the glass it begins to open up and with each sip the wine expands a little more in the mouth to reveal the complex flavors and layers that has become the hallmark of Fe Ciega Pinot Noir. The wine is beautifully balanced in terms of oak integration, acidity and silky tannins.

Enjoy this wine with salmon, duck, and Holiday turkey.

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

Rick Longoria, Winemaker
June 1, 2007

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Fe Ciega

Production: 802 cases

Alcohol by volume: 14.2%

pH: 3.52

Titrateable acidity: 0.58 g/100 ml.

Cellaring potential: Four to six years

Bottle price: \$48.00