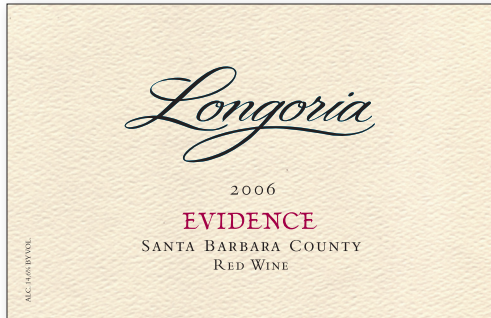


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2006 EVIDENCE

Santa Barbara County – Red Wine

The relatively mild growing season in 2006 allowed for a long maturation period for the grapes that went into this year's Evidence blend. Three of the four grapes were harvested within five days of November 1st, which is a late harvest for our area. This year's wine is a more equitable blend of the three primary varietals with Malbec again playing a minor role.

TECHNICAL NOTES

Composition:

Cabernet Franc - Alisos Vineyard (36%)

Cabernet Sauvignon - Estelle Vineyard (36%)

Merlot - Alisos Vineyard (24%)

Malbec - Barnwood Vineyard (4%)

Production: 136 cases

Alcohol by volume: 14.6%

pH: 3.55

Titrateable acidity: 0.67 g/100 ml.

Cellaring potential: Six to ten years

Bottle price: \$42.00

The wine has an opaque dark ruby color. The aromas are an exotic blend of cherries, raspberries, sandalwood and cedar. The highest level of Cabernet Sauvignon used so far in our blend is evident in the aromas as well. On the palate the wine is medium bodied with flavors of berries and spices and a hint of toasted oak. The texture is dominated by fine grained tannins which are further accentuated by the acidity of the wine. This wine impresses with its subtlety, finesse and the promise of what a few years of bottle aging will bring.

Enjoy this wine with rich foods such as prime rib and wild game such as turkey, quail and duck. This is definitely a wine to collect and open periodically over the next six to ten years. While the 2005 vintage produced a bigger, more hedonistic version of our Evidence, this 2006 vintage more closely resembles the elegant wines from Bordeaux.

Rick Longoria, Winemaker
November 2008