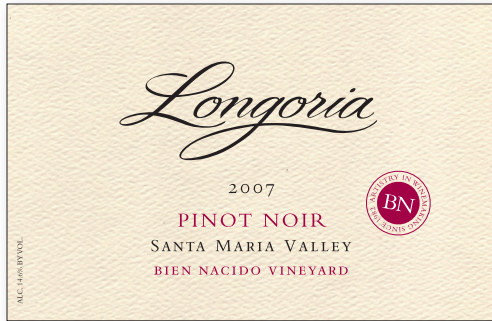


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 PINOT NOIR

Santa Maria Valley – [Bien Nacido Vineyard](#)

We are pleased to release our 13th vintage of Pinot Noir from this renowned vineyard. The section of the vineyard allocated to Longoria Wines is one of the oldest blocks, planted to the Martini clone. With the old 12'x 6' spacing this block normally does not yield a very large crop, and true to form, the yield was just 1.84 tons of grapes from our 1.6 acre block.

TECHNICAL NOTES

Composition: 100% Pinot Noir

Vineyard source: Bien Nacido Vineyard

Production: 111 cases

Alcohol by volume: 14.6%

pH: 3.74

Titrateable acidity: 0.60 g/100 ml.

Cellaring potential: Three to five years

Bottle price: \$45.00

The weather during the final days of harvest was ideal for the slow ripening of the grapes. The fruit was harvested on September 25, at an average sugar level of 25.2° Brix. The grapes were 100% destemmed and crushed into our small open top fermenters. After a three day period of cold soaking the must was inoculated with yeast and was pressed off at dryness ten days later. Aging took place in French oak barrels, of which 30% were new, for 11 months prior to bottling.

The wine has a moderately dark ruby color. The aroma is very forward with lots of spices, dried fruits, and the typical herbal tea aromas of Bien Nacido Vineyard Pinot Noir.

On the palate it is medium bodied with flavors of dried cherries, herbs, and a hint of oak toast in the finish. The acidity is very well balanced and the tannins are smooth, making this a very enjoyable wine upon its release, however, cellaring for a minimum of six months will enable the wine to develop even more.

Enjoy this wine with cioppino, chicken with sage, and lamb with mint sauce.

Rick Longoria, Winemaker
May 1, 2009