

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 CUVÉE JUNE

Pink Wine – Santa Barbara County

It has been said that the young can inspire the old. This has been the case with my decision to make a rosé, or pink wine, for the first time in our winery's history. Our daughter Sarah and her husband Colby brought into the world a beautiful baby girl in February 2007, giving her the name June Olivia. She is the first grandchild for Diana and I, and we are experiencing the joy of being grandparents. Many grandparents will knit a blanket or make a wooden rocking horse to commemorate the birth of a grandchild, so I decided to make a wine, and of course it had to be a pink wine for June. Some of the best rosé wines in the world are made from Rhône valley varietals, such as Grenache and Syrah. As I already work with these two varietals, it was an easy decision to use these grapes for Cuvée June.

We harvested the Grenache from Alisos Vineyard on October 4th, and the Syrah grapes from Clover Creek Vineyard on October 5th. The grapes were destemmed and lightly crushed into small tanks for a 24 hour soaking period. When the juice reached a beautiful pink color, both lots were pressed off and the juice collected and settled. The fermentation was initiated in a refrigerated stainless steel fermenter and the temperature was controlled to not exceed 56°F, which stretched the fermentation time to two months. The wine was then racked to a combination of neutral French oak barrels and stainless steel drums for aging and was bottled in March 2008.

It has a beautiful light ruby color, and the aromas are a mixture of watermelon and strawberries with a hint of grassy herbaceousness. On the palate the wine is full-flavored, bone dry, with a silky texture and a crisp, lingering finish. This is a wine that goes down very easily. A chilled glass of Cuvée June will accompany many summer dishes such as grilled vegetables and sausage, grilled shrimp, and chicken salads.

Rick Longoria, Winemaker

June 1, 2008

TECHNICAL NOTES

Composition:

Grenache - Alisos Vineyard (50%)

Syrah – Clover Creek Vineyard (50%)

Production: 100 cases

Alcohol by volume: 13.0%

pH: 3.32

Titratable acidity: 0.56 g/100 ml.

Cellaring potential: Two to three years

Bottle price: \$22.00