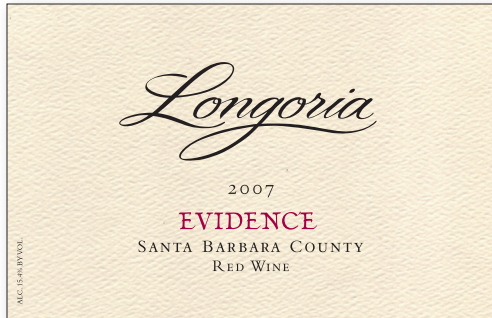


# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2007 EVIDENCE

Santa Barbara County – Red Wine

We are pleased to release the latest vintage of our proprietary Bordeaux-style blend, Evidence.

The 2007 harvest season was a very typical one for our area, with moderate temperatures extending the maturity of the grapes into the final week of October. All of the varietals were harvested at fairly ripe sugar levels.

The grapes were 100% destemmed and crushed into small open top fermenters. The total time on the skins was longer than our normal practice, averaging almost four weeks. Aging took place in French oak barrels, of which nearly 50% were new. The blend was created just two months prior to bottling, which took place in late July 2009.

The wine has a very dark ruby color and the aromas are a mixture of ripe cherries, cedar and a hint of molasses. On the palate it has an immediate rich texture, with ripe flavors which are followed quickly with bracing acidity.

This wine benefits greatly from 30 minutes or more of airing in the glass to open up the aromas and flavors. I would recommend opening up one bottle to enjoy for the Holidays and cellaring the second bottle for at least three to five years, although it could be aged for even longer.

Serve this wine with a variety of meat dishes that are accented with berries or currants.

Rick Longoria, Winemaker  
November 1, 2009

## TECHNICAL NOTES

### Composition:

Cabernet Franc – Alisos Vineyard (40%)

Cabernet Sauvignon – Estelle Vineyard (35%)

Merlot – Alisos Vineyard (19%)

Malbec – Rancho Sisquoc Vineyard (6%)

**Production:** 100 cases

**Alcohol by volume:** 15.4%

**pH:** 3.58

**Titrateable acidity:** 0.69 g/100 ml.

**Cellaring potential:** Eight to ten years

**Bottle price:** \$38.00