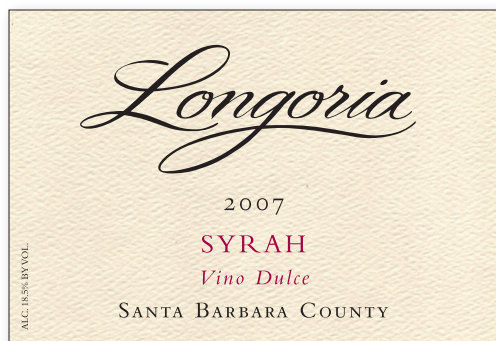


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 SYRAH

Santa Barbara County – *Vino Dulce*

We are pleased and excited to release the third bottling of our port-style dessert wine, we call *Vino Dulce*. This wine was produced from 100% Syrah grapes grown at Clover Creek Vineyard in Santa Ynez. We used the traditional method of stopping the fermentation at the desired sugar level with the addition of 180 proof neutral spirits. The wine was then aged in French oak barrels for 22 months before being bottled.

TECHNICAL NOTES

Composition: 100% Syrah

Vineyard source: Clover Creek

Production: 147 cases (375 ml. bottles)

Alcohol by volume: 18.5%

pH: 3.46

Final residual sugar: 9.1%

Titrateable acidity: 0.58 g/100 ml.

Cellaring potential: Six to nine years

Bottle price: \$22.00

The color is a very dark, opaque ruby red. The aromas are a blend of blackberry and boysenberry fruit with a hint of nutmeg and ginger spices in the background. On the palate it is immediately sweet and rich with berry flavors. The texture is smooth and not cloyingly sweet. The Syrah varietal character is evident in the flavors as well, which makes this wine unique amongst dessert wines from California.

Enjoy with the richest cheeses, fruit and nuts.

Rick Longoria, *Winemaker*
November 1, 2009