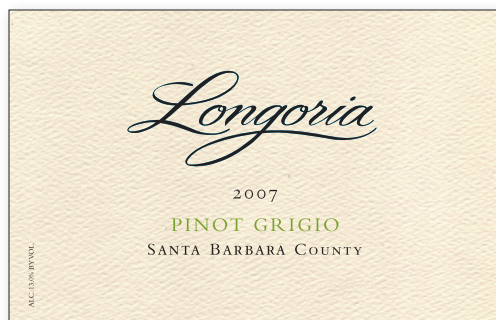


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2007 PINOT GRIGIO

Santa Barbara County

We continue to source our grapes for this Pinot Grigio from three outstanding vineyards. Los Alamos and Alisos vineyards are located on either end of the Los Alamos Valley, while Clover Creek Vineyard is in the Santa Ynez Valley.

A short period of hot weather in late August was all that was needed to bring the weather-sensitive Pinot Grigio grapes to the desired maturity. The grapes were harvested on August 23rd and August 30th, 2007.

We whole-cluster pressed the grapes and fermented the juice in a temperature controlled stainless steel tank. The wine was stored in the same tank until it was ready for bottling.

The wine has a beautiful, golden straw color with aromas of pears, peaches and a hint of blossoms. On the palate it is immediately rich and round with lots of fruit flavors. The acidity in this wine offers a clean, crisp and lingering finish.

This year I experimented in the laboratory by adding Albariño to the blend and I really liked the results. I discovered that these two grapes are very compatible. Enjoy a chilled glass of this wine by itself or as an accompaniment to seafood salads or grilled seafood and chicken.

Rick Longoria, Winemaker
April 1, 2008

TECHNICAL NOTES

Composition:

95% Pinot Grigio

Clover Creek Vineyard (40%)

Alisos Vineyard (28%)

Los Alamos Vineyard (27%)

5% Albariño

Clover Creek Vineyard

Production: 643 cases

Alcohol by volume: 13.4%

pH: 3.38

Titrateable acidity: 0.52 g/100 ml.

Cellaring potential: One to two years

Bottle price: \$19.00