

Longoria

ARTISTRY IN WINEMAKING SINCE 1982



TECHNICAL NOTES

Composition:

Syrah – Clover Creek Vineyard (52%)

Grenache – Alisos Vineyard (48%)

Production: 100 cases

Alcohol by volume: 13.3%

pH: 3.21

Titrateable acidity: 0.66 g/100 ml.

Cellaring potential: One to two years

Bottle price: \$22.00

2008 PINK WINE

Santa Barbara County – *Cuvée June*

When we made the first *Cuvée June* in 2007 to celebrate the birth of our granddaughter June, we intended for it to be a one time bottling. But the reception to our first dry rosé was so great and we enjoyed drinking it so much at our own family gatherings that we decided to produce it again in 2008.

Not wanting to mess with success, we used the same varietals, and vineyard sources as we did in 2007. The Syrah grapes from Clover Creek Vineyard were harvested on September 20th and the Grenache grapes from Alisos Vineyard were harvested on October 3rd. Both lots were blended together and fermented in a small refrigerated stainless steel tank. After fermentation the wine was transferred to a combination of stainless steel drums and a few neutral French oak barrels.

The color is a slightly paler pink than the 2007 wine. This could be due to the Syrah grapes having a lower sugar level at harvest. The aroma is very strong with hints of strawberries, watermelon and peaches. On the palate the wine has similar flavors of fruit found in the aroma. The high acidity gives the wine a long, fresh and refreshing finish.

Enjoy a chilled glass of *Cuvée June* by itself or you may want to serve it with salmon salad and picnic fare such as cold cuts, cheeses and bread.

Rick Longoria, *Winemaker*

May 1, 2009