

# Longoria

ARTISTRY IN WINEMAKING SINCE 1982



## 2008 PINOT NOIR

Sta. Rita Hills – *Lovely Rita*

This vintage of *Lovely Rita* Pinot Noir is a refinement of last year's inaugural release. Since acquiring the Ganimedes fermenter from Italy, I fermented the majority of the Dijon 667 clone at Fe Ciega Vineyard in this tank. The resulting wine is always the most fruit forward, the most aromatic, and the most delicate in texture of the Fe Ciega lots, and comprises 40% of this year's *Lovely Rita* blend. I added a very small amount of Bien Nacido Pinot Noir for complexity.

To avoid masking the beautiful aromas, I reduced the amount of new French oak barrels to around 20%. The wine aged in French oak barrels for 11 months as opposed to 14 months for the regular bottling of Fe Ciega.

It has a beautiful bright ruby red color with hints of violet in the edges. The forward aromas have a floral quality with hints of red fruits, spices and a woody character. On the palate the wine displays a silky texture, with flavors of cherries and a hint of toasted oak in the finish. The wine opens up with 20 minutes or more of airing in the glass. This is a youthful wine that will benefit from additional cellaring for 2 to 5 years.

Serve with honey and soy glazed salmon or turkey with cranberry sauce.

Rick Longoria, Winemaker  
February 1, 2010

### TECHNICAL NOTES

**Composition:** 100% Pinot Noir

**Vineyard sources:**

Fe Ciega Vineyard (93%)

Bien Nacido Vineyard (7%)

**Production:** 355 cases

**Alcohol by volume:** 14.1%

**pH:** 3.65

**Titrateable acidity:** 0.55 g/100 ml.

**Cellaring potential:** Two to five years

**Bottle price:** \$32.00