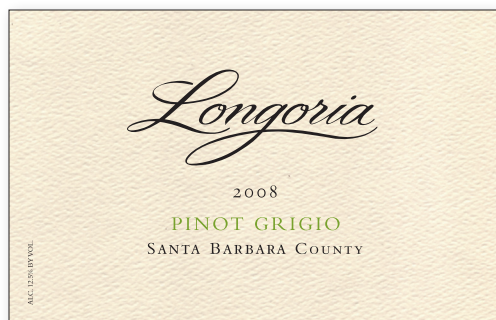


Longoria

ARTISTRY IN WINEMAKING SINCE 1982



2008 PINOT GRIGIO

Santa Barbara County

For the 2008 harvest, I decided to concentrate on my top two vineyard sources for Pinot Grigio: Alisos and Clover Creek vineyards. Both vineyards were affected by weather conditions during the critical flowering period and thus had the smallest crop yield of the last several years. Additionally, the grapes were smaller than usual, yielding more concentrated and flavorful grapes than normal. Because of this, the grapes from these two sources have produced one of our best vintages of Pinot Grigio in a number of years.

The Alisos Vineyard fruit ripened first, at a very early date of August 16, while the cooler situated Clover Creek Vineyard fruit was harvested on August 26, at a slightly higher sugar level. Both lots were blended together immediately and fermented in a stainless steel tank for five weeks at an average of 58° F. The wine was then racked off the lees and aged in a stainless steel tank until being bottled in mid-February.

The wine has a pale gold color with hints of green in the edges. The aromas are a mixture of floral scents, peaches and pears. On the palate the wine is rich with flavors of pears and a hint of lime in the background. It has great acidity which provides for a long lingering finish.

Enjoy this Pinot Grigio with summer salads, seafood, and light picnic fare.

Rick Longoria, *Winemaker*
April 1, 2009

TECHNICAL NOTES

Composition:

97% Pinot Grigio

Alisos Vineyard (52%)

Clover Creek Vineyard (45%)

3% Albariño

Clover Creek Vineyard

Production: 303 cases

Alcohol by volume: 12.5%

pH: 3.26

Titrateable acidity: 0.59 g/100 ml.

Cellaring potential: One to three years

Bottle price: \$19.00