WILD HORSE
WINERY & VINEYARDS

{ 2013
PINOT NOIR
Central Coast }

Located south of Paso Robles in California's Central Coast, Wild Horse Winery & Vineyards was named for the wild mustangs that once roamed the hills east of the vineyard estate. A free-spirited attitude and long-term relationships with the Central Coast's most renowned vineyards has allowed Wild Horse to make exceptional wines for over 30 years.

THE VINEYARDS

Wild Horse has the luxury of choosing from the finest vineyards year after year to produce consistently outstanding wine. From Santa Maria Valley to Edna Valley to Monterey County, our Pinot Noir vineyards are exposed to a wide variety of climate and soil conditions ultimately providing what our winemaker calls "a spice rack of aromas and flavors" from which to craft the wine.

WINEMAKING

All vineyard lots were hand-harvested and fermented separately in a mix of small, open- and closed-top fermentors. Lots were inoculated with yeast after a three- to four-day cold soak to develop color and flavors. During fermentation, the open top fermentors were punched down two times daily, and the closed-tops were pumped over at the same frequency. Pressing occurred at dryness. Wine was settled in tank for two days prior to going to barrel for aging. The wine was aged for 9 months in 100% French oak, with 25% new cooperage, including François Frères, Dargaud et Jaegle, Remond, Sirugue, Demptos, and Treuil.

WINEMAKER NOTES

Our 2013 Central Coast Pinot Noir has aromas of ripe cherry, pomegranate, and a hint of rosemary. This wine has lush flavors of strawberry pie on the palate, unfolding into a rich, velvety finish. French oak aging gives the wine structure and depth. Made from 100% Pinot Noir, this wine is delicious with salmon, roast beef, or crab-stuffed mushrooms.

TECHNICAL

Appellation: Central Coast

Winemakers: Chrissy Wittmann

Blend Composition: 100% Pinot Noir

Barrel Composition:
100% Barrel Aged, 25% New French Oak

Wine Chemistry:
TA: 5.47 g/L
pH: 3.65
Alc: 13.5% by volume
Incoming Brix: 24.5°–26°

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