



# WILD HORSE

## WINERY & VINEYARDS

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### 2002 Pinot Noir

**Appellation:**

Central Coast

**Varietal Composition:**

100% Pinot Noir

**Vineyards:****Santa Barbara County**

? Bien Nacido

? Premiere

**San Luis Obispo County**

? Edna Ranch

? Latchford Ranch

? Live Oak

? Opolo

? Paragon

? Rancho Encino

? Salaal

? Windward

**Chemistries:**

R.S. .069 g/L

pH 3.65

T.A. 0.65 g/100mL

Alcohol 14.1%

**Cases Produced:** 13,716

**Distribution:** National

**Suggested Retail Price:** \$23.00

**GROWING SEASON:** The 2002 growing season along the Central Coast was unusually cool. The below-normal temperatures gave fruit extended hang time on the vines, allowing berries to mature slowly, and keeping berry size small. A spike in temperatures in late summer quickly ripened grapes, bringing on a fast and furious harvest. The season's extended hang-time produced a rich, darkly colored wine with complex flavors and balanced acidity.

**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 two- to three- day cold soak to develop color and flavors. During fermentation, the open tops were punched down two to three times daily, and the closed-top fermentors were pumped over at the same frequency with sprinkler irrigators.

Pressing occurred at or following capfall, and the majority of the lots finished malolactic fermentation prior to barreling down. French oak cooperages of François Frères, Dargaud et Jaegle, Remond, Demptos and Damy were used to age this wine for its ten-month cellar life. Early to barrel lots were racked off of solids in the spring barrel-to-barrel transfer.

**WINEMAKER COMMENTS:** The lead horseman in the Wild Horse portfolio, our Pinot Noir is a juicy, medium-bodied wine with aromas of alpine forest floor, cinnamon, clove and blackberry. On the palate, this wine displays flavors of black cherry, strawberry and kola nut with a creamy mouthfeel and elegant finish.

**SUGGESTED FOOD PAIRINGS:**

A versatile wine, enjoy Pinot Noir with meals of salmon, lamb, poultry and grilled vegetables. The earthy elements of this wine complement dishes incorporating chanterelle mushrooms, sage and thyme.

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Savor our fine wines responsibly.