



WILD HORSE  
WINERY & VINEYARDS

2006 Pinot Noir  
Central Coast

**HISTORY**

In 25 years, Wild Horse has grown to become one of the Central Coast's leading wine producers. A spirit of restless exploration guides the winemaking tradition at Wild Horse and leads to the cultivation of a diverse array of unusual, heirloom varieties, such as Roussanne and Mourvèdre, as well as the more traditional "Four Horsemen:" Cabernet Sauvignon, Merlot, Chardonnay and Pinot Noir.

The lead horseman in the Wild Horse portfolio, our 2006 Central Coast Pinot Noir shows great balance of fruit, spice, and oak. We pride ourselves in combining the best quality fruit from our favorite vineyards. You will taste Pinot Noir characteristics from the Santa Barbara County vineyards of Bien Nacido, Premiere, and Ashley's as well as contributions from Edna Ranch, Live Oak and Opolo vineyards in San Luis Obispo County. In addition, we continue to source a small amount of Pinot Noir from our most northern contribution in San Benito County, the Enz Vineyard. Each appellation adds a unique characteristic, aroma and flavor, truly making it a blend of the Central Coast, all following the tradition of Wild Horse's philosophy of winemaking.

**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 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.

Pressing occurred at or following cap fall and malo-lactic fermentation was completed in barrel. The wine was aged for 10 months in 100% French oak, with 30% comprised of new cooperage, including François Frères, Dargaud et Jaegle, Remond, Demptos, Cadus, and Damy. Wines were racked once gently with nitrogen counter-pressure after malo-lactic fermentation was completed.

**WINEMAKER NOTES**

Our 2006 Pinot Noir bursts with aromas of seasoned wood, rose petals, dried cherry, and alpine forest floor, with flavors of pomegranate and Asian spices, with a rich lingering mouthfeel. A versatile wine, this Pinot Noir complements meals of salmon, lamb, poultry and grilled vegetables. Superb now, best enjoyed after a few years in the cellar.

**TECHNICAL**

Appellation:	Central Coast
Composition:	100 % Pinot Noir
pH:	3.67
T.A.:	5.73 g/L
Alcohol:	13.9%

Case Production:	56,408
Release Date:	October 2007