



WILD HORSE
WINERY & VINEYARDS

2007 PINOT NOIR
CENTRAL COAST

HISTORY

In 25 years, Wild Horse Winery & Vineyards has grown from its humble beginnings to take its place as one of the Central Coast's leading producers of premium varietal wines. Their success is rooted in a commitment to crafting wines of consistently high quality and good value. Pinot Noir, the winery's flagship varietal, sources fruit predominately from the Santa Barbara County appellation, while the Paso Robles appellation is the cornerstone for the red wine program at Wild Horse Winery & Vineyard, which includes Merlot, Cabernet Sauvignon, Zinfandel and Syrah.

VINEYARD NOTES

The 2007 Central Coast Pinot Noir—the lead horseman in the Wild Horse Winery & Vineyard portfolio—displays great balance of fruit, spice, and oak. Fruit grown in Bien Nacido, Premier and Ashley's vineyards in Santa Barbara County, coupled with contributions from Edna Ranch, Live Oak and Opolo vineyards in San Luis Obispo, makeup the Central Coast Pinot Noir. The fruit from each appellation contributes unique characteristics, aromas and flavor; truly making this a blend of the Central Coast.

WINEMAKING NOTES

Each vineyard lot was hand-harvested and fermented separately in a mix of small open and closed-top fermentors. Lots were then 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-tops are pumped over with the same frequency from sprinkler irrigators. Pressing occurred at, or following, post-cap fall and then malolactic fermentation was completed in barrel.

TASTING NOTES

The 2007 Pinot Noir showcases aromas and flavors of bright raspberry, ripe strawberry, and dusty spices leading to a rich, juicy, well-balanced mouthfeel. A food friendly and very approachable wine, enjoy this Pinot Noir with baked penne, roasted vegetables or pork short ribs.

TECHNICAL

Appellation:	Central Coast
Vineyards:	Santa Barbara County - Bien Nacido, Premier, & Ashley's San Luis Obispo County – Edna Ranch, Live Oak, & Opolo
Composition:	100% Pinot Noir
Oak Aging:	10 months in Frech Oak, 25% new
pH:	3.64
T.A.:	5.85/L
Alcohol:	13.9 %
Case Production:	76,000
Release Date:	September 2008