



WILD HORSE

# Cheval Sauvage

## 2009 Santa Maria Valley Pinot Noir

### OVERVIEW

In nearly 30 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. Our success is rooted in a commitment to crafting wines that are consistently high in quality. We pride ourselves in sourcing from the best regions and vineyards within the Central Coast.

### VINEYARD

Contrary to the 2008 Cheval Sauvage which was a true blend of several vineyards, the 2009 is 100% from Sierra Madre Vineyard in the Santa Maria Valley. Oriented east to west, the Santa Maria Valley is influenced by the fog and coastal breezes introduced by the Pacific Ocean. This makes for a longer growing season and the ability for the vineyards to produce lower yields increasing the aptitude for concentrated fruit and even ripening.

### WINEMAKING

The three separate lots of Sierra Madre Pinot Noir make up this blend were fermented in small open top fermentors where the must was punched down 2-3 times per day during primary fermentation. Each lot spent at least 10 to 14 days on skins to maximize extraction, achieve softer tannins, and stabilize color. After pressing, each lot was then racked once from tank into 100% French oak coopers consisting of Cadus, Mercurey, Remond, and Francois Freres to complete malolactic fermentation and undergo 14 months of aging.

### WINEMAKER NOTES

If you are familiar with previous vintages of Cheval, then you will find that the 2009 is similar to 2005 with classic old world characteristics. Aromas of violets, Asian spices, and leather emanate from glass just before taking a sip. The entry, mouth feel, and finish of this wine are divine offering perfect balance and seamlessness.

**Appellation:** 100% Sierra Madre Vineyard, Santa Maria Valley

**Composition:** 100 % Pinot Noir

**Alcohol:** 13.9 % by volume

**pH:** 3.59

**Titrateable Acidity:** 6.12 g/L