



WILD HORSE

UNBRIDLED

2009 Unbridled Pinot Noir Santa Barbara County

OVERVIEW

At Wild Horse Winery & Vineyards, our free-spirited attitude, driving curiosity and passion for fine winemaking are what make us unique. Located south of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from the best vineyards on the Central Coast. "Unbridled. Like No Other." reflects the attitude and personalities of the people who have been creating these wines for almost 30 years.

THE VINEYARDS

The grapes for our Unbridled Pinot Noir are selected from several vineyards within the Santa Barbara County Appellation. Garey Vineyard is the primary source, making up 75% of the blend, which is then rounded out with specially selected lots from Sierra Madre and Bien Nacido Vineyards.

WINEMAKING

The Pinot Noir grapes were delivered to the winery via refrigerated trucking, then were de-stemmed and fermented in small, open-top tanks. The must was punched down 2 to 3 times per day during primary fermentation, and each lot spent at least 10 days on skins to maximize color and flavor extraction. After pressing, each lot was then racked once from tank into French oak barrels for malolactic fermentation and 14 months of slow maturation. We selected only the finest barrels to produce this extremely limited bottling.

WINEMAKER NOTES

This Unbridled Pinot Noir is a bold red with vibrant aromas of cranberry, cherry, rose petal and forest floor, generous red fruit flavors and a supple mouthfeel with velvety tannins and juicy acidity. Pair this beautifully balanced Pinot Noir with roast pork tenderloin, grilled Portobello mushrooms or filet mignon.

TECHNICAL

Composition: 100% Pinot Noir

Appellation: 100% Santa Barbara County

pH/TA: 3.47/6.20 g/L

Alc: 14.5 %

Oak Composition: 50% New, 100% French Oak