



WILD HORSE[®]
WINERY & VINEYARDS

2010 Central Coast Cabernet Sauvignon

HISTORY

In almost 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. We pride ourselves in sourcing from the best regions and vineyards within the Central Coast.

VINEYARDS

The majority of our 2010 Cabernet Sauvignon blend is sourced from the Paso Robles AVA. Incorporated into the blend is some outstanding wine produced from Pine Creek Vineyard in Southern Monterey County which lies outside of the Paso Robles AVA. This warm region of Monterey County is ideal for growing Cabernet Sauvignon and works exceptionally well with the existing vineyards in the blend. With our expansion in grape sourcing, we truly encompass and showcase the great vineyards and the depth and richness of the wine produced from the Central Coast. In an effort to produce a truly delicious wine of the highest quality, the winemaking team here at Wild Horse has decided to change from our previously appellation Paso Robles Cabernet to Central Coast. Please join us in this exciting move as it is just a continuation of making our wines better for the consumer.

WINEMAKING

The grapes were delivered to the winery in the cool morning hours. The fruit was gently crushed with varying amounts of whole berries and pumped into both open and closed-topped fermentation tanks. From here they were yeast inoculated and then pumped over two times per day during primary fermentation. Pressing occurred 10-20 days after yeast inoculation. The wine was racked off of heavy solids to barrel for the completion of malolactic fermentation. The wine was aged in a mix of French, American, and Hungarian barrels and racked twice during its 14-month cellar life.

WINEMAKER NOTES

Our 2010 Central Coast Cabernet has aromas of fresh cherries, rosemary, mint, and butterscotch followed by a nice entry with velvety tannins on the finish. Pair this wine with grilled ostrich filet on a bed of mashed potatoes or a blue cheese burger.

Quick Notes

Blend Composition:

99% Cabernet Sauvignon
1% Syrah

Appellation(s):

91% Paso Robles
9% Monterey

Barrel Composition:

100% Barrel
French, Hungarian,
American 25% New

Aroma:

Fresh cherries, mint,
rosemary, butterscotch

Flavor:

Cherry, Vanilla

Finish:

Velvety, Medium

Food Pairing:

Ostrich Filet
Blue Cheese Burger

Chemistry:

pH: 3.50
TA: 6.15 g/L
Alc: 13.90%

Case Production:

30,700 cases