



WILD HORSE[®]
WINERY & VINEYARDS

2010 Central Coast Merlot

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 Merlot 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 Merlot 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 appellationed Paso Robles Merlot 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 Merlot has aromas of fresh red fruit, cedar, hints of rose petal, and blackberry cobbler followed by a plush and extremely balanced finish. Pair this yummy wine with gnocchi dumplings with marinara sauce or mini filet mignon kabobs.

Quick Notes

Blend Composition:

89% Merlot
5% Malbec
2% Cabernet Sauvignon
4% Other Red

Appellation(s):

90% Paso Robles
10% Monterey

Barrel Composition:

100% Barrel
French, Hungarian,
American
25% New

Aroma:

Fresh Red Fruit, Cedar,
Blackberry Cobbler

Flavor:

Cherry, Strawberry

Finish:

Delicious, Medium

Food Pairing:

Gnocchi Dumplings
Mini Filet Mignon Kabobs

Chemistry:

pH: 3.40
TA: 6.12 g/L
Alc: 13.90%

Case Production:

32,000 cases