



WILD HORSE

WINERY & VINEYARDS

2010 Pinot Noir

Central Coast

OVERVIEW

At Wild Horse Winery & Vineyards, the 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.

VINEYARDS

Sourcing from over 4 million acres along California’s Central Coast, Wild Horse has the luxury of choosing from the finest vineyards year after year to produce consistently enjoyable wine. From Santa Maria Valley in Santa Barbara County to Edna Valley and Arroyo Grande, our Pinot Noir vineyards are exposed to a variety of climate and soil conditions, providing us with a spice rack of lots from which we blend this layered, harmonious Pinot Noir.

WINEMAKING

All vineyard lots were hand-harvested and fermented separately in a mix of small open and closed-top fermenters. Lots were inoculated with yeast after a three day cold soak to develop color and flavors. During fermentation, the open-tops were punched down two times daily, and the closed-top fermenters were pumped over at the same frequency. Pressing occurred at dryness. The wine was aged for 8 months in 100% French oak, including 25% new barrels from François Frères, Dargaud et Jaegle, Remond, Sirugue, Demptos, and Treuil.

WINEMAKER NOTES

Our 2010 Pinot Noir has juicy cherry, pomegranate, and cranberry aromas, spicy red fruit flavors, a velvety mouthfeel and a long, clean finish. French oak aging gives it rounder texture and subtle toast notes. Enjoy this Pinot Noir with cedar plank salmon, pork loin with cherry glaze, or grilled skirt steak.

TECHNICAL

Appellation:	Central Coast
pH:	3.67
TA:	5.50 g/L
Alcohol:	13.9%