



WILD HORSE®
WINERY & VINEYARDS

2011 Cheval Sauvage Pinot Noir

Located south of Paso Robles in California's Central Coast, Wild Horse Winery & Vineyards was named for the wild mustangs that once roamed the hills east of the vineyard estate. A free-spirited attitude and long-term relationships with the Central Coast's most renowned vineyards has allowed Wild Horse to make exceptional wines for over 30 years.

THE VINEYARDS

The 2011 Cheval Sauvage is from two vineyards that are practically next door to each other: Garey and Cottonwood Canyon. Garey makes up 90% of this delicious blend and is comprised of Dijon clones 667 and 777. Cottonwood Canyon holds up the other 10%. Each vineyard is found in the cool climate Santa Maria Valley in Santa Barbara County, which is home to some of the best Pinot Noir growing areas in the world.

WINEMAKING

The Pinot Noir grapes were handpicked and delivered to the winery. Upon arrival, the grapes were gently destemmed and placed into small open-top fermentors where the must was punched down two 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 barrels, 50% new, consisting of coopers Dargaud et Jaegle, Sirugue, Cadus, and François Frères. The wine was barrel aged 14 months before preparation for bottling.

WINEMAKER NOTES

In classic Cheval style, this wine is terroir driven with earthy and herbal aromas with notes of brown sugar, strawberry, and cranberry that are pleasing to the senses. Flavors of raspberry, strawberry, and vanilla followed by a full, lengthy finish make this a perfect pairing with a fennel and garlic roasted pork loin, grilled salmon, or tea smoked duck.

Technical

Appellation:

90% Garey Vineyard, 10% Cottonwood Canyon Vineyard, Santa Maria Valley

Blend Composition:

100% Pinot Noir

Wine Chemistry:

TA: 5.96 g/L pH: 3.53 Alc: 14.5% by volume