



TECHNICAL

Appellation: Central Coast

Winemakers: Clay Brock & Chrissy Wittmann

Blend Composition:

92% Merlot,
5% Zinfandel,
3% Petit Verdot

Barrel Composition:

100% Barrel Aged, 25% New French,
Hungarian, and American Oak

Wine Chemistry:

TA: 6.10 g/L
pH: 3.50
Alc: 13.5% by volume
Incoming Brix: 24.5°–25.5°



WILD HORSE
WINERY & VINEYARDS

2011
MERLOT
Central Coast

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

This Central Coast Merlot is a blend of fruit from Pine Creek Vineyard (60%) in Southern Monterey County and the Paso Robles AVA (40%). Paso Robles is an ideal spot for growing Merlot with hot days and cool nights. Also, with a large diurnal swing, the Southern Monterey County is popular for growing Bordeaux varietals. The Monterey County AVA runs 100 miles north of the Paso Robles AVA to just above the Monterey Bay. Each AVA has a long growing season, allowing for flavor development, acid retention, and proper physiological maturity. Wines from both regions complement each other well, as Paso Robles contributes aromatic fruit intensity and Monterey gives richness in color and tannin structure.

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 12-month cellar life.

WINEMAKER NOTES

Our 2011 Central Coast Merlot has aromas of intense dark cherry, clove, and hints of vanilla. Full bodied with flavors of blackberry unfold into a chewy mouthfeel and silky finish. Grilled leg of lamb, short ribs, or ravioli with a spicy marinara sauce are perfect pairings.



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