



WILD HORSE®
WINERY & VINEYARDS

2011 Unbridled 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.

VINEYARDS

The fruit for our Unbridled Pinot Noir comes from two vineyards in the Santa Maria Valley in Santa Barbara County. Garey Vineyard, located on the western end of the Santa Maria Valley, makes up 85% of the blend. The remaining 15% of the fruit comes to us from a newly discovered gem in the furthest corner of the Santa Maria Valley named Rancho Sisquoc Vineyard. Both of these vineyards together make up the depth, richness, and elegance we look for in this Unbridled reserve wine.

WINEMAKING

The grapes were received at the winery where they were destemmed and fermented in small, open-topped tanks with the must punched down or pumped over two times per day. Each lot spent at least 10 days on the skins before the wine was pressed, then racked into barrels for its secondary malolactic fermentation and 14 months of maturation. Comprised of 35% new oak, we select only the finest French oak barrels to season this delicious wine.

WINEMAKER NOTES

This Unbridled Pinot Noir is spicy and sexy with notes of white pepper, tobacco, and strawberry overtones. It is extremely balanced with a tremendous entry, yummy mid-palate, and luxurious finish. Excellent pairings for this wine include seared duck breast, smoked salmon, and a beet and hazelnut salad with grilled ricotta. It is delicious now and will mature nicely over the next five years.

Technical

Appellation:

Santa Barbara County

Blend Composition:

100% Pinot Noir

Barrel Composition:

100% French Oak,
35% New

Wine Chemistry:

TA: 6.31 g/L

pH: 3.45

Alc: 14.1% by volume

Incoming Brix: 24.5°

SRP:

\$35.00