



WILD HORSE[®]
WINERY & VINEYARDS

2012 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 Santa Maria Valley in Santa Barbara County. Garey Vineyard, located on the western end of the Santa Maria Valley, makes up 45% of the blend. The remaining 55% of the fruit comes to us from a newly discovered gem in the farthest corner of the Santa Maria Valley named Rancho Sisquoc Vineyard. These vineyards consistently produce reserve wine lots from year to year.

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 at dryness. Then the wine was racked off of lees into barrels for its secondary malolactic fermentation and 14 months of aging. Comprised of 35% new oak, we selected only the finest French oak barrels to season this delicious wine.

WINEMAKER NOTES

This Unbridled Pinot Noir is fruit driven with plum and cherry, followed by underlying aromas of lavender and white pepper. The mouthfeel is full of spice and everything nice. Tasting great now, this wine will cellar well until 2020. Pair this seriously delicious wine with wild mushroom burrata bruschetta or duck confit.

Technical

Appellation:

Santa Barbara County

Blend Composition:

100% Pinot Noir

Barrel Composition:

100% French oak, 35% New

Wine Chemistry:

TA: 5.53 g/L

pH: 3.63

Alc: 14.5% by volume

Brix at Harvest: 25.0° in late
September to early October
2012