



WILD HORSE<sup>®</sup>  
WINERY & VINEYARDS

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## 2013 Cheval Sauvage Pinot Noir

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves in sourcing our grapes from the best regions and vineyards within the Central Coast.

### VINEYARDS

Sourced from two top vineyards in Santa Maria Valley: Garey and Rancho Real. Garey Vineyard is well known for Pinot Noir quality and low yields. Rancho Real is unique for its sandy soils and southwest-facing hills. It is a difficult place to cultivate grapes with lots of wind and steep, sandy slopes, but "difficult" often turns out to mean beautiful, and this fruit is just that.

### WINEMAKING

In September, the Pinot Noir grapes were handpicked and delivered to the winery early in the morning. Upon arrival, the grapes were gently destemmed and placed into small open-top fermenters and allowed to cold soak and extract color for three days. The must was punched down two times per day during primary fermentation. Each lot spent 10 days on skins to maximize extraction, achieve softer tannins, and stabilize color. Only 100% French oak barrels, 40% new, were used for this Pinot Noir. The wine was aged 15 months before preparation for bottling.

### WINEMAKER NOTES

In classic Cheval style, this wine is terroir driven with earthy-spicy aromas and notes of strawberry, rhubarb, and dark cherry that are pleasing to the senses. The palate opens with minerality and earth. The mid-palate is elegantly structured and balanced with favors of bright red fruit and spice. The finish is long and soft with spicy red fruit and hints of vanilla and smoke. This wine is a perfect pairing with a fennel and garlic roasted pork loin, grilled salmon, or tea-smoked duck.

### Technical

#### Appellation:

Santa Maria Valley: 86%  
Rancho Real, 14% Garey  
Vineyard

#### Blend Composition:

100% Pinot Noir

#### Barrel Composition:

100% barrel aged 40% new  
French oak

#### Wine Chemistry:

TA: 5.37g/L

pH: 3.6

Alc: 14.38% by volume

RS: 1.3g/L

Incoming Brix: 24.5°–26°