



WILD HORSE®
WINERY & VINEYARDS

2013 Central Coast GSM

Over the last 30 years, Wild Horse Winery & Vineyards has grown from its humble beginnings to take its place as one of the Central Coast's leading wineries. Our success is rooted in a commitment to crafting wines that are consistently high in quality. We pride ourselves in sourcing from the best regions and vineyards within the Central Coast.

VINEYARDS

The Grenache, Syrah, and Mourvèdre are picked from our favorite cool-climate vineyard sources. Cooler temperatures help to preserve spiciness and lend to darker fruit characters in Syrah. The Grenache is from Sweetwater Vineyard in Monterey County. Syrah is sourced from Rancho Sisquoc, located on a plateau tucked in Santa Barbara County, lending a hefty dollop of blueberry. Our Mourvèdre comes from two sites: Santa Barbara Highlands in Santa Barbara County and Derby Vineyard on the west side of Paso Robles.

WINEMAKING

The Syrah, Grenache, and Mourvèdre were all picked at optimal ripeness as determined by tasting. The Syrah is pumped over to ensure that sulfides are released. The Grenache and Mourvèdre are punched down to avoid overexposing the must to oxygen as oxidation is a risk with these varieties. Each lot spent at least 7-10 days on skins to maximize extraction and achieve softer tannins. After pressing, each lot was racked once from tank into a mix of French and Hungarian new and neutral oak barrels for malolactic fermentation and 20 months of aging until bottling. The Syrah was racked from barrel and returned to barrel once during aging.

WINEMAKER NOTES

This blend was very fun to make. The Grenache and Mourvèdre both bring softness, red fruit, and spice, while the Syrah brings structure, color, and high-tone dark fruit. The aromatics are reminiscent of blueberry pie, with intense dark fruit, and subtle hints of vanilla and brown sugar. Blueberry, coupled with hints of ripe plum and vanilla, transfers to the palate and is carried through to the finish with subtle, soft tannins. Acidity brightens the mid-palate and allows this wine to pair nicely with lamb chops and mint sauce or pork tenderloin with blueberry-balsamic reduction.

Technical

Appellation:

Central Coast

Blend Composition:

73% Syrah, 22% Grenache,
5% Mourvèdre

Barrel Composition:

Mix of French and
Hungarian new and neutral
oak

Wine Chemistry:

TA: 6.0 g/L

pH: 3.6

Alc: 13.5% by volume

Cases:

9,900