



WILD HORSE[®]
WINERY & VINEYARDS

2015 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 four top vineyards in Santa Maria Valley: Garey, Rancho Real, Rancho Sisquoc, and Bien Nacido. 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. Rancho Sisquoc is located as far east as you can get in the Santa Maria Valley, and has slightly higher temperatures, bringing slightly more spice and body. Bien Nacido is world-renowned for its ability to produce world-class Pinot Noir and Chardonnay, and at Wild Horse, we have been lucky enough to source this vineyard since the beginning.

VINTAGE

After a warm winter, the 2015 season in the Central Coast began with an early bud break. A cold May led to a weak fruit set and a very light crop compared to previous years. But overall, there was ample ripening time, producing a variety of aromas and flavors in the grapes. The light crop led to an early harvest of stellar-quality fruit.

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. After pressing, each lot was racked once from tank into 100% French oak barrels, 45% new. The wine was barrel 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:
77% Garey Vineyard,
11% Rancho Sisquoc,
10% Rancho Real,
3% Bien Nacido

Blend Composition:

100% Pinot Noir

Barrel Composition:

100% barrel aged,
45% new French oak

Wine Chemistry:

TA: 7.07g/L
pH: 3.45
Alc: 13.97% by volume
RS: 0.14g/L
Incoming Brix: 24.5°–26°