



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

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## 2015 Central Coast 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

Sourcing from over 4 million acres along California's Central Coast, Wild Horse has the luxury of choosing from the finest vineyards year after year to produce consistently enjoyable wine. From Santa Maria Valley to Edna Valley to Monterey County, our Pinot Noir vineyards are exposed to a variety of climate and soil conditions ultimately leading to a spice rack of different aromas and flavors.

### 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

All vineyard lots were hand-harvested and fermented separately in a mix of small open- and closed-top fermenters. Lots were inoculated with yeast after a three- to four-day cold soak to develop color and favors. During fermentation, the open tops were punched down two times daily, and the closed-top fermenters were pumped over at the same frequency. Pressing occurred at dryness. The wine was settled in tank for two days before going to barrel for aging. The wine was aged for nine months in 100% French oak, with 30% new cooperage, including François Frères, Dargaud et Jaegle, Remond, Sirugue, and Treuil.

### WINEMAKER NOTES

Our 2015 Central Coast Pinot Noir has complex aromas of ripe cherry, dark fruit, nutmeg, earth, strawberry pie, and vanilla. The favors are fresh, balanced, and bright, including cranberry, strawberry, and vanilla. Pair with salmon, garlic and herb roasted pork tenderloin, wild mushroom polenta, and baked ziti with mushrooms, caramelized onions, and goat cheese.

### Technical

#### Appellation:

Central Coast

#### Blend Composition:

100% Pinot Noir

#### Barrel Composition:

100% Barrel Aged,  
30% New French Oak

#### Wine Chemistry:

TA: 6.1g/L

pH: 3.63

Alc: 13.8% by volume

RS: 0.85g/L

Incoming Brix: 24.5°–26°