



WILD HORSE
WINERY & VINEYARDS

2008 Pinot Noir
Central Coast

OVERVIEW

At Wild Horse Winery & Vineyards, the free-spirited attitude, driving curiosity and passion for fine winemaking are what make us unique. Located South of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from 16 diverse appellations and more than 50 vineyards from the Central Coast. “Live Naturally, Enjoy Wildly” reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

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 San Benito 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.

WINEMAKING

All vineyard lots were hand-harvested and fermented separately in a mix of small open- and closed-top fermentors. Lots were inoculated with yeast after a three to four day cold soak to develop color and flavors. During fermentation, the open tops were punched down two times daily, and the closed-top fermentors were pumped over at the same frequency. Pressing occurred at dryness. The wine was aged for 8 months in 100% French oak, with 25% comprised of new cooperage, including François Frères, Dargaud et Jaegle, Remond, Demptos, Cadus, and Damy. Wines were racked once gently with nitrogen counter-pressure as needed.

WINEMAKER NOTES

Our 2008 Pinot Noir full of aromas and flavors of fresh strawberries, forest floor, and hints of vanilla from 100% oak aging. With a lush mouth feel and enticing acidity, enjoy this hand crafted wine with rotisserie pork loin or cedar plank salmon.

TECHNICAL

Composition: 100 % Pinot Noir

Appellation: Central Coast

pH: 3.60

TA: 5.70 g/100mL

Alc. 13.9%

Bottling Date: July 2009