



TECHNICAL

Appellation: 100% Sierra Madre Vineyard,
Santa Maria Valley

Winemakers: Clay Brock & Chrissy Wittmann

Blend Composition: 100% Pinot Noir

Wine Chemistry:

TA: 6.26 g/L

pH: 3.61

Alc: 14.5% by volume



WILD HORSE
WINERY & VINEYARDS

{
CHEVAL SAUVAGE
PINOT NOIR
2010
}

Located south of Paso Robles in California's Central Coast, Wild Horse Winery & Vineyards was named for the wild mustangs that once roamed the hills east of the vineyard estate. A free-spirited attitude and long-term relationships with the Central Coast's most renowned vineyards has allowed Wild Horse to make exceptional wines for over 30 years.

THE VINEYARDS

The 2010 Cheval Sauvage is from the Sierra Madre Vineyard in the Santa Maria Valley. Oriented east to west, the Santa Maria Valley is influenced by the fog and coastal breezes introduced by the Pacific Ocean. This makes for a longer growing season and the ability for the vineyards to produce lower yields, increasing the aptitude for the concentrated fruit and even ripening. Dijon clones of 667 and 777 make up the blend.

WINEMAKING

The Pinot Noir grapes were handpicked and delivered to the winery. Upon arrival, the grapes were gently destemmed and placed into small, open-top fermenters where the must was punched down two times per day during primary fermentation. Each lot spent at least 10 to 14 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 coopers consisting of Dargaud et Jaegle, Sirugue, and François Frères. The wine was barrel aged 14 months before preparation for bottling.

WINEMAKER NOTES

The vintage of Cheval contains characteristics of both our 2008 and 2009 blends. There are distinct old-world aromas of leather and rose petals. A deep and silky wine, there are also traditional Pinot Noir notes of brown sugar, spice, cranberry, and strawberry. Seamless from front to back, enjoy our best Pinot Noir with classic pairings of pork loin, salmon, and duck.



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