



TECHNICAL

Appellation: Central Coast

Winemakers: Chrissy Wittmann

Blend Composition:

89% Cabernet Sauvignon, 5% Merlot,
4% Zinfandel, 2% Malbec

Barrel Composition:

100% Barrel Aged;
French, Hungarian, American Oak,
25% New

Wine Chemistry:

TA: 6.45 g/L
pH: 3.60
Alc: 13.5% by volume



WILD HORSE
WINERY & VINEYARDS

2012
CABERNET SAUVIGNON
Central Coast

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

Our 2012 Cabernet Sauvignon is a blend of grapes from three winegrowing areas within the Central Coast: Monterey, Paso Robles, and Santa Barbara County. Both Paso Robles and Monterey County have large daily temperature swings that make them wonderful places for growing Bordeaux varietals like Cabernet Sauvignon. These two AVAs also have a long growing season allowing for ideal flavor development and balanced acidity. South of Paso Robles, Santa Barbara County has an even cooler and longer growing season, producing Cabernet Sauvignon grapes with extremely rich color and tannin structure. Wines from all three regions harmonize well to produce fabulously balanced Cabernet Sauvignon.

WINEMAKING

The grapes were delivered to the winery in the cool morning hours for best flavor and texture. The fruit was gently crushed with some whole berries and pumped into both open and closed-topped fermentation tanks. Then they were yeast inoculated and pumped over two times per day during primary fermentation. Pressing occurred 10 to 20 days after inoculation. The wine was racked off of heavy solids to barrel for the completion of malolactic fermentation. It was then aged in a mix of French, American, and Hungarian barrels and racked once during its 14-month cellar life.

WINEMAKER NOTES

Our 2012 Central Coast Cabernet has aromas of dark cherry, vanilla, and cocoa with hints of sage. It has a delicious entry, full mouthfeel, and tantalizing finish for a delightful experience from beginning to end. This wine's balanced acidity coupled with supple tannins makes it a perfect pairing for a variety of hearty foods such as beef ribs, steak, or pasta with red sauce.



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