



TECHNICAL

Appellation: 50% Garey Vineyard,
50% Rancho Sisquoc Vineyard,
Santa Maria Valley

Winemaker: Chrissy Wittmann

Blend Composition: 100% Pinot Noir

Wine Chemistry:

TA: 5.64 g/L

pH: 3.65

Alc: 14.5% by volume



WILD HORSE
WINERY & VINEYARDS

2012
CHEVAL SAUVAGE
PINOT NOIR

In nearly 30 years, Wild Horse Winery & Vineyards has grown from its humble beginnings to take its place as one of the Central Coast's leading producers of premium varietal wines. Our success is rooted in a commitment to crafting wines that are consistently high in quality. We pride ourselves on sourcing from the best regions and vineyards within the Central Coast.

THE VINEYARDS

The 2012 Cheval Sauvage is from two vineyards that are practically next door to each other: Garey and Rancho Sisquoc each make up 50% of the blend. Each vineyard is found in the cool-climate Santa Maria Valley in Santa Barbara County, home to some of the best Pinot Noir growing areas in the world. Garey is in the heart of the valley and brings more earth and spice, where Rancho Sisquoc, in the eastern corner of the Santa Maria Valley, brings spice and earthy notes accented with red fruit character.

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 fermentors where the must was punched down two times per day during primary fermentation. Each lot spent 14 days on skins to maximize extraction, achieve softer tannins, and stabilize color. After pressing, each lot was then racked once from tank into 100% French oak barrels, 50% new, consisting of coopers Dargaud et Jaegle, Sirugue, Rouseau, and Francois Freres. The wine was barrel aged 16 months before preparation for bottling.

WINEMAKER NOTES

In classic Cheval style, this wine is a true representation of the Santa Maria Valley, with earthy and herbal aromas and notes of brown sugar, strawberry, and cranberry that are pleasing to the senses. Flavors of raspberry, strawberry, and vanilla followed by a full, lengthy finish make this a perfect pairing with roasted pork loin, grilled salmon, or smoked wild duck.



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