



TECHNICAL

Appellation: Central Coast

Winemaker: Chrissy Wittmann

Blend Composition: 74% Syrah,
23% Grenache, 3% Mourvèdre

Barrel Composition: Mix of French
and Hungarian new and neutral oak

Wine Chemistry:

TA: 6.14 g/L

pH: 3.46

Alc: 13.88% by volume

Brix at Harvest: 24.5°

Cases: 9,900



WILD HORSE

WINERY & VINEYARDS

2012

GSM

Grenache • Syrah • Mourvèdre

Central Coast

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

THE VINEYARDS

Grenache, Syrah, and Mourvèdre are picked from our favorite cool climate vineyard sources. Cooler temperatures help to preserve spiciness and lend to darker fruit characters in Syrah. The Grenache is from Sweetwater Vineyard in Monterey County. Syrah is sourced from Rancho Sisquoc, located on a plateau tucked in Santa Barbara County, lending a hefty dollop of blueberry. Our Mourvèdre comes from two sites: Santa Barbara Highlands in Santa Barbara County and Derby Vineyard on the west side of Paso Robles.

WINEMAKING

Syrah, Grenache, and Mourvèdre were all picked at optimal ripeness as determined by tasting. All varieties were punched down two to three times per day, and each lot spent at least 7-10 days on skins to maximize extraction and achieve softer tannins. After pressing, each lot was then racked once from tank into a mix of French and Hungarian new and neutral oak barrels for malolactic fermentation, followed by 14 months of aging. The Syrah was racked from barrel and returned to barrel once during aging.

WINEMAKER NOTES

This blend was very fun to make. Grenache and Mourvèdre both bring softness, red fruit, and spice, while the Syrah brings structure, color, and high-tone dark fruit. Aromatics are reminiscent of blueberry pie, with intense dark fruit, and subtle hints of vanilla and brown sugar. Blueberry, coupled with notes of ripe plum and vanilla, transfers to the palate and is carried through to the finish with soft tannins. Acidity brightens the mid-palate, and lends this wine to pair nicely with lamb chops and mint sauce, or pork tenderloin with blueberry balsamic reduction.



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