



TECHNICAL

Appellation: Central Coast

Winemakers: Clay Brock & Chrissy Wittmann

Blend Composition: 100% Pinot Noir

Barrel Composition:
100% Barrel Aged, 25% New French Oak

Wine Chemistry:

TA: 5.50 g/L

pH: 3.70

Alc: 13.5% by volume

Incoming Brix: 24.5°–25.5°



WILD HORSE
WINERY & VINEYARDS

2012
PINOT NOIR
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

Sourcing fruit from 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 Edna Valley to Monterey 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 fermenters. Lots were inoculated with yeast after a three-day cold soak to develop color and flavors. During fermentation, open tops were punched down two times daily, and the closed-top fermenters were pumped over with the same frequency. Pressing occurred at dryness. The wine was aged for eight months in 100% French oak, with 25% new cooperage including François Frères, Dargaud et Jaegle, Remond, Sirugue, Demptos, and Treuil.

WINEMAKER NOTES

Our 2012 Central Coast Pinot Noir has refined aromas of cranberry, pomegranate, and a hint of forest floor. This wine has lush cherry flavors on the palate, unfolding into a rich, smooth finish. French oak aging gives the wine structure and depth. Made from 100% Pinot Noir, this wine is delicious with salmon, seared duck breast, or grilled portabella mushrooms.



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