



## TECHNICAL

### Appellation:

60% Monterey County, 30% Paso Robles,  
10% Santa Barbara County

Winemaker: Chrissy Wittmann

### Blend Composition:

85% Cabernet Sauvignon, 5% Syrah,  
4% Petit Verdot, 3% Malbec, 3% Merlot

### Barrel Composition:

100% Barrel aged for 14 months:  
French, Hungarian, American, 25% new

### Wine Chemistry:

TA: 6.1 g/L

pH: 3.60

Alc: 13.8% by volume



**WILD HORSE**  
WINERY & VINEYARDS

## 2013 CABERNET SAUVIGNON *Central Coast*

In just over 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. We pride ourselves in sourcing from the best regions and vineyards within the Central Coast.

### THE VINEYARDS

This 2013 Cabernet Sauvignon is a blend of three viticulture areas within the Central Coast: Monterey, Paso Robles, and Santa Barbara County. The Central Coast overall is known for large diurnal swings with hot days and cool nights. While Paso is known for having the most dramatic swings, Monterey and Santa Barbara Counties are known for cooler temperatures. In some sections of Monterey and Santa Barbara County, however, the temperatures get a little higher allowing for full ripening of Cab with awesome color and tannin. 2013 was very warm during the bloom period making for early fruit set and allowing for a longer growing season and more flavor development.

### WINEMAKING

The grapes were delivered to the winery in the cool morning hours. The fruit was gently crushed with varying amounts of whole berries and pumped into both open- and closed-topped fermentation tanks. From there, they were yeast inoculated and then pumped over two times per day during primary fermentation. Pressing occurred 14-21 days after yeast inoculation. The wine was racked off of heavy solids to barrel for the completion of malolactic fermentation, aged in a mix of French, American, and Hungarian barrels, and racked once during its 14-month cellar life.

### WINEMAKER NOTES

Our 2013 Central Coast Cabernet has aromas of dark cherry, currant, vanilla, and nutmeg. The mouthfeel is rich, yet balanced. Flavors of currant, cola, and nutmeg are held up nicely by well-structured tannins that stand up beautifully to your favorite cut of grilled beef. Also pairs well with a blue cheese burger with sautéed mushrooms and a side of truffle fries.



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