



TECHNICAL

Appellation:

72% Paso Robles, 28% Monterey

Winemakers: Chrissy Wittmann

Blend Composition:

90% Merlot
5% Blaufrankisch
3% Petit Verdot
2% Cabernet Sauvignon

Barrel Composition:

100% barrel aged, 5% new French, Hungarian, and American oak

Wine Chemistry:

TA: 5.86g/L
pH: 3.46
Alc: 13.5% by volume
Incoming Brix: 24.5°-26.0°
Cases Produced: 22,000



WILD HORSE
WINERY & VINEYARDS

2013
MERLOT
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

This Central Coast Merlot is comprised of grapes grown in the Paso Robles (72%) and Southern Monterey County (28%) viticultural areas (AVAs). Paso Robles is a wonderful spot for growing Merlot. The hot days and cool nights produce Merlot that is bright and aromatically fruit forward. The Monterey County AVA offers a slightly darker, richer texture. This blend of the two is super tasty and well balanced.

The Monterey AVA runs 100 miles north of the Paso Robles AVA to just above Monterey Bay. Both the Paso Robles and Monterey AVAs have a large diurnal swing and a long growing season allowing for flavor development, acid retention, and proper maturity.

THE VINTAGE

The 2013 growing season in the Central Coast was very dry, yielding only 1/3 of the normal precipitation. The season began with a cool spring, but warmed nicely, ending with a warm fall and a touch of frost that brought no harm to the fruit. The result was evenly ripe fruit that matured early and fully, producing flavorful, well-balanced wine.

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 here, they were yeast inoculated and then pumped over two times per day during primary fermentation. Pressing occurred 10 to 20 days after yeast inoculation. The wine was racked off of heavy solids to barrel for the completion of malolactic fermentation and then aged in a mix of French, American, and Hungarian barrels and racked twice during its 12-month cellar life.

WINEMAKER NOTES

Our 2013 Central Coast Merlot has aromas of cherry pie, fresh berry cobbler, vanilla, mint, and baking spice. The palate is full bodied with red-fruit flavors and soft, round, approachable tannins. This wine pairs perfectly with filet mignon with chimichurri sauce, BBQ short ribs, and grilled portabella mushrooms.



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