



TECHNICAL

Appellation:

60% Rancho Sisquoc
20% Premier Coastal
20% Garey

Winemaker:

Chrissy Wittmann & Todd Ricard

Blend Composition:

100% Pinot Noir

Barrel Composition:

100% French oak barrel aged for 14 months
35% New

Wine Chemistry:

TA: 6.02g/L
pH: 3.40
Alc: 14.5% by volume
Brix at Harvest: 25.6°



WILD HORSE
WINERY & VINEYARDS

{ UNBRIDLED
PINOT NOIR }
2013

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 vineyards 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

The fruit for our Unbridled Pinot Noir comes from select vineyards in Santa Maria Valley and Santa Barbara County. Rancho Sisquoc, which makes up 60% of the blend, sits on the eastern edge of the valley and brings color and rich red-fruit character. Garey Vineyard, located on the western end of the Santa Maria Valley, makes up 20% of the blend, and brings elegance and spice along with subtle cherry notes. The remaining 20% of the fruit comes from Premier Vineyard, located just outside Santa Maria Valley, in southern Santa Barbara County. It contributes a little more depth of flavor with rich notes of rhubarb and anise.

WINEMAKING

The grapes were received at the winery where they were destemmed and fermented in small, open-top tanks with the must punched down or pumped over two times per day. Each lot spent at least 10 days on the skins before the wine was pressed at dryness. Then the wine was racked off of lees into barrels for its secondary malolactic fermentation and 15 months of aging. Comprised of 35% new oak, we selected only the finest French oak barrels to season this delicious wine.

WINEMAKER NOTES

This Unbridled Pinot Noir is fruit driven with rhubarb and cherry followed by underlying aromas of anise and white pepper. The mouthfeel is full with elegant tannin structure and acidity that carries the rich, fruity character through to the finish. Tasting great now, this wine will cellar well until 2022. Pair this seriously delicious wine with wild mushroom and burrata bruschetta or duck confit.



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