



TECHNICAL

Appellation: Central Coast

Winemaker: Chrissy Wittmann

Blend Composition: 100% Pinot Noir

Barrel Composition:
100% Barrel Aged, 20% New French Oak

Wine Chemistry:

TA: 5.84 g/L

pH: 3.54

Alc: 13.5% by volume

Incoming Brix: 24.5°–26°



WILD HORSE
WINERY & VINEYARDS

2014
PINOT NOIR
Central Coast

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves in sourcing our grapes from the best regions and vineyards within the Central Coast.

THE VINEYARDS

Sourcing from over 4 million acres 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.

VINTAGE

The 2014 season in the Central Coast was dry, but very good, from bud break to harvest, providing ample ripening time. Harvest came early, offering grapes with beautiful aromas and flavors.

WINEMAKING

All vineyard lots were hand-harvested and fermented separately in a mix of small open- and closed-top fermentors. Lots were inoculated with yeast after a three- to four-day cold soak to develop color and flavors. During fermentation, the open tops were punched down two times daily, and the closed-top fermentors were pumped over at the same frequency. Pressing occurred at dryness. The wine was settled in tank for two days before going to barrel for aging. The wine was aged for nine months in 100% French oak, with 20% new cooperage, including François Frères, Dargaud et Jaegle, Remond, Sirugue, and Treuil.

WINEMAKER NOTES

Our 2014 Central Coast Pinot Noir has complex aromas of ripe cherry, dark fruit, nutmeg, earth, strawberry pie, and vanilla. The flavors are fresh, balanced, and bright, including cranberry, strawberry, and butterscotch. Pair with salmon, garlic and herb roasted pork tenderloin, wild mushroom polenta, and baked ziti with mushrooms, caramelized onions, and goat cheese.



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