

TECHNICAL

Appellation:

58% Paso Robles, 42% Monterey

Winemakers: Chrissy Wittmann

Blend Composition:

92% Merlot,

 $5\%\ Blaufrankisch,$

3% Petit Verdot

Barrel Composition:

100% Barrel aged, 25% New French, Hungarian, and American Oak

Wine Chemistry:

TA: 6.10 g/L

pH: 3.50

Alc: 13.5% by volume
Incoming Brix: 24.5°-25.5°





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 approximately a 60/40 split of wine from select vineyards in the Paso Robles AVA and Southern Monterey County. Hot days and cool nights make Paso Robles a wonderful spot for growing Merlot. The Monterey County AVA runs 100 miles north of the Paso Robles AVA, ending just above Monterey Bay. With a large diurnal swing, Southern Monterey County is perfect for growing Bordeaux varietals. Each AVA has a long growing season allowing for excellent flavor development, acid retention, and maturity. Wines from these regions complement each other well as Paso Robles contributes aromatic fruit intensity and Monterey gives richness in color and tannin structure.

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 openand closed-topped fermentation tanks. They were inoculated with yeast and then pumped over two times per day during primary fermentation. Pressing occurred IO-2O days after yeast inoculation. The wine was racked off of heavy lees to barrel for the completion of malolactic fermentation. It was aged in a mix of French, American, and Hungarian barrels and racked twice during its I2-month cellar life.

WINEMAKER NOTES

Our 2012 Central Coast Merlot has aromas of berry cobbler and mocha with hints of cedar. The mid-palate is full bodied with flavors of plum and soft tannins that lead into a long, chewy finish. This wine pairs perfectly with skirt steak tacos and wood fired margherita pizza.



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