



## TECHNICAL

**Appellation:** Central Coast

**Winemakers:** Todd Ricard

**Blend Composition:**  
100% Pinot Gris

**Barrel Composition:**  
20% Barrel Aged, 0% New Oak

**Wine Chemistry:**

TA: 6.22g/L

pH: 3.13

Alc: 13.5%

RS: 4.7g/L

Incoming Brix: 21°–22.5°

# WILD HORSE

## 2016 PINOT GRIS

— *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 on sourcing our grapes from the best regions and vineyards within the Central Coast.

### THE VINEYARDS

The grapes for this wine were sourced from two Central Coast vineyards: Garey Vineyard in the Santa Maria Valley and Riva Ranch in Monterey County. These two vineyards are in the cooler areas of the Central Coast. This means beautifully balanced acidity and slower ripening, which allow for full flavor development without too much sugar accumulation.

### VINTAGE

The 2016 vintage was a difficult one with drought conditions prevailing. However, the lack of water combined with average temperatures to bring a good fruit set and full ripening. The stress to the vines reduced yield, producing small berries with intense flavor.

### WINEMAKING

Our Pinot Gris is made in the slightest off-dry style in a fresh, bright fashion with just enough weight on the mid-palate for richness and utmost succulence. All vineyard lots were harvested at night and delivered to the winery early in the morning. The grapes were harvested at low Brix levels (21°–22.5°) to prevent overripe flavors from developing, to retain acidity, and to end fermentation with lower alcohol. Lots were delivered whole cluster directly to the press and gently squeezed. Only free-run and light-press juices were used to make this wine. The juice was fermented in stainless steel at 50°F to retain aromatics and maintain brightness and crisp mouthfeel. It was racked after fermentation was completed (3 weeks) and malolactic fermentation was arrested. The wine was bottled only 3 months after harvest.

### WINEMAKER NOTES

Our 2016 Pinot Gris is a delightfully rich, complex wine with aromas of lychee, stone fruit, passion fruit, and tropical fruits with a touch of slate and minerality. These are followed by flavors of key lime zest, pineapple, and ripe Nashi pear. It's rich and succulent, with opulent acidity that leads to a clean, refreshing finish. Pair with grapefruit and arugula salad, a cheese plate, grilled red snapper, and spicy dishes, or as an aperitif.

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