



TECHNICAL

Appellation: Central Coast

Winemakers: Chrissy Wittmann & Todd Ricard

Blend Composition:
100% Pinot Noir

Barrel Composition:
10% new French oak, 30% new oak

Wine Chemistry:
TA: 6.4g/L
pH: 3.67
Alc: 13.53% by volume
RS: 0.57g/L
Incoming Brix: 23.5°–25°

WILD HORSE

2016 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 on sourcing our grapes from the best regions and vineyards within the Central Coast.

THE VINEYARDS

Sourcing from over four 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. Our Central Coast Pinot Noir was sourced from vineyards spanning from Santa Rita Hills in Santa Barbara County up to Arroyo Seco in Monterey County, providing us the privilege of creating a wine that showcases the complexities and nuances that each area of our Central Coast has to offer.

VINTAGE

The 2016 season brought a cold winter and warm spring, which led to a good fruit set and ample ripening. This created increased complexity and depth in the resulting wines.

WINEMAKING

All vineyard lots were harvested and brought to the winery in the early morning hours. The grapes were harvested at 23.5°–25° Brix. The fruit was destemmed and cold soaked for three days prior to inoculation to develop color and flavors. Punch-downs occurred twice daily to facilitate gentle extraction. After primary fermentation was completed, the wine was drained off of its skins and racked to barrels where secondary fermentation occurred.

WINEMAKER NOTES

Our 2016 Central Coast Pinot Noir has aromas of dried cherries and strawberry with rhubarb, high fruit notes, sweet oak, and cola spice. The flavors are structured and balanced with bright red fruit, strawberries, oak spice, raspberries, baking spice, and vanilla. 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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