



VARIETAL CONTENT
100% PINOT NOIR

APELLATION
CENTRAL COAST

ALCOHOL CONTENT
14.8%

TITRATABLE ACIDITY
0.56g/ 100ml

PH
3.62

HARVEST DATES
OCTOBER 2 –
OCTOBER 22

CLONAL SELECTION
777, 2A, 115, 667,
23, SWAN

BARREL AGING
50% IN USED FRENCH
AND AMERICAN OAK
BARRELS; 50% IN
STAINLESS STEEL



MACMURRAY

Estate Vineyards™

2012 CENTRAL COAST PINOT NOIR

WITH ESTATE VINEYARDS IN SOME OF THE WORLD'S MOST SOUGHT-AFTER WINE REGIONS, MACMURRAY ESTATE VINEYARDS CRAFTS AN AWARD-WINNING COLLECTION OF PINOT NOIR AND COOL-CLIMATE WHITE WINES FROM SONOMA COUNTY AND THE CENTRAL COAST. WINEMAKER CHRIS MUNSELL OVERSEES EVERYTHING FROM ROOTSTOCK SELECTION TO BARREL AGING, TO CREATE A PORTFOLIO OF WINES THAT ILLUMINATES THE UNIQUE, NUANCED FLAVORS OF EACH ESTATE VINEYARD.

ESTATE VINEYARD SOURCING

The 2012 vintage was calm and cool along the Central Coast, allowing for an extended growing season. More time on the vine gave the grapes an opportunity to develop rich, concentrated flavors. Warmer weather moved in at the beginning of fall, creating the ideal conditions for harvest. Wines from this vintage are showing expressive layers of ripe fruit flavors.

This Pinot Noir was crafted from Olson Ranch Vineyard, our estate vineyard in the Santa Lucia Highlands, where the cooling influence of the Pacific Ocean makes this Central Coast sub-appellation home to elegant, nuanced Pinot Noir grapes.

- **Olson Ranch Vineyard (100%):** This phenomenal site is cool and windy, with clay loam over fractured limestone. The Pinot Noir grapes here deliver classic aromas and flavors of red cherry and raspberry.



WINEMAKING / WINEMAKER NOTES

The grapes were destemmed, but not crushed, and cold soaked for two to five days to enhance the extraction of color and flavor. Mostly free run juice made it into this blend, with nearly half fermented in small, six- to ten-ton open-top fermentors. To enhance the natural aromas and flavors of this Pinot Noir, we fermented the lots slowly at temperatures ranging from 78°F to 80°F. This wine underwent malolactic fermentation and was aged on its lees to develop a smooth and rich mouthfeel.

TASTING PROFILE

Indicative of its cool-climate region, our MacMurray Estate Vineyards Central Coast Pinot Noir opens with delicate aromas and flavors of cherry, raspberry and pomegranate, accented by hints of vanilla and toast and a silky mouthfeel. With time to breathe, this wine will display an excellent balance of flavor, acidity and texture.