



2012
Santa Lucia Highlands
Pinot Noir

VARIETAL CONTENT: 100% Pinot Noir

APPELLATION: Santa Lucia Highlands

ALCOHOL LEVEL: 14.1%

RESIDUAL SUGAR: 0.03G/100ML

TITRATABLE ACIDITY: 0.62G/100ML

PH: 3.81

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REGIONAL NOTES

The Santa Lucia Highlands American Viticulture Area (AVA), which overlooks the Salinas Valley in Monterey County, has achieved a prominent reputation for producing distinctive Pinot Noir wines with intense fruit character. Heavy morning fog, strong coastal winds and warm afternoon sunshine throughout the region provide the unique growing conditions for world-class Pinot Noir.

VITICULTURE NOTES

In 2012, we selected Clone 667 Pinot Noir grapes from Block N09 and the south-facing terraced portion of Block N13 on Olson Ranch, our vineyard located in the Santa Lucia Highlands. The 2012 growing season in the Santa Lucia Highlands was lengthy and cool, with minimal rain and drying winds that created the perfect conditions for our Pinot Noir. This idyllic harvest delivered well-balanced wines with elegant varietal expression.

WINEMAKER NOTES

The fruit was gently hand-harvested into half-ton bins before cooling overnight. Following a five-day cold soak, the must was fermented in open-top tanks at a maximum temperature of 83°F. Gentle punch-downs were used at least twice a day to break up the cap; great care was taken to avoid damaging the berries. Following fermentation, this small-production wine was aged entirely in French oak barrels: one-third new oak from coopers Leroi and Dargaud & Jaegle, and two-thirds used oak from various coopers.

TASTE PROFILE

A dark and intensely flavorful wine, our MacMurray Ranch Santa Lucia Highlands Pinot Noir has flavors of lavender and boysenberry, with hints of pomegranate and cherry on the palate. A full, silky mouthfeel and fine-grained tannins offer excellent balance, leading the way to a lingering vanilla oak finish.