

APPELLATION WINE

2013 SANTA LUCIA HIGHLANDS PINOT NOIR

Magic grows on the eastern slopes of this coastal range

VINEYARD DETAILS

Sourced from a variety of special vineyards:

Garys', Pisoni, Rosella's, Sierra Mar and Soberanes.

TECHNICAL DETAILS

Harvest	September 6 - October 2, 2013
Fermentation	5-ton open tops / 5 day cold soak / 14 day average ferment / 5% wholecluster
Oak	40% new French oak / 15 months
Alcohol	14.2%
PH	3.62
Titrateable Acidity	5.8 g/L
Bottling Date	December 17 & 18, 2014

TASTING NOTES

Nose: Citrus peel, cherries, spice and dark soft berries.

Mouth: Deeply structured, supple soft tannins, spice, full mouthfeel.

FACTS OF NOTE

APPELLATION
**Our coolest
growing region**

BLEND
**5
vineyards**

PROFILE
**A taste of
the highland
chaparral**

Located on the eastern slopes of the coastal range that shelters the fertile Salinas Valley from Big Sur, this appellation is relatively new with the first vineyards being developed only in the 1970's. Surprisingly, these central coast slopes are generally cooler than the Russian River Valley, largely as a result of the ocean breezes and fog coming in from Monterey Bay. The vineyards are sheltered by the coastal peaks that limit rainfall. Pinot Noir excels on these hillsides - which is why our travels took us here.

The five vineyards that help make up this wine are farmed by two incredible grape growing families - Pisoni and Francioni. Their friendship spans three generations and we've been fortunate to work together for almost our entire career. They have shaped this appellation and their efforts are reflected in this wine.

