



VARIETAL CONTENT
100% PINOT NOIR

APELLATION
CENTRAL COAST

ALCOHOL CONTENT
14.8%

TITRATABLE ACIDITY
0.57g/ 100ml

PH
3.61

HARVEST DATES
OCTOBER 2 –
OCTOBER 22

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

AGING
54% IN FRENCH OAK
(7% FIRST USE,
(6% SECOND USE,
(6% THIRD USE)
46% IN STAINLESS STEEL



MACMURRAY

Estate Vineyards™

2013 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. OUR WINEMAKER 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 2013 vintage on the Central Coast was outstanding, with neither excessive heat spikes nor cool stretches interfering with development. Fruit ripened evenly in these ideally moderate, dry conditions, building excellent ripeness and balance. The vintage has been compared to 2007, another year in which exceptionally high quality across vineyard blocks was noted. Wines from this vintage are showing expressive layers of ripe fruit flavors.

This Pinot Noir was crafted almost entirely with fruit from our Olson Ranch, a spectacular vineyard in the Central Coast's Santa Lucia Highlands appellation known for producing elegant, nuanced Pinot Noir.

- **Olson Ranch Vineyard:** This phenomenal site is heavily influenced by the nearby Pacific Ocean, making this a cool and windy site characterized by clay loam soils over fractured limestone. Our Pinot Noir grapes grown here deliver classic, cool-climate Pinot 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 using yeast selections BRG, RC212, D254 and AMH. This wine underwent malolactic fermentation and was aged on its lees to develop a smooth and rich mouthfeel. French oak barrels were used, from coopers including Billon, Chalufour, Damy, Doreau, Quinessence and World Cooperage.

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.