

2013  
Santa Lucia  
Highlands  
Pinot Noir

# Secret Cellars



## Wine Notes

### • VINTAGE •

2013 was an ideal growing season for Pinot Noir in the Santa Lucia Highlands. Dry, sunny weather with no heat spikes allowed the grapes to ripen gradually on the vine and develop colors and flavors of unrivaled depth and intensity.

WINE ANALYSIS: 0.67 TA, 3.49 PH, 13.5% alcohol

### • WINEMAKING •

Fruit was carefully picked during the cool early morning hours and transported to the winery where each cluster is de-stemmed to prevent harsh green notes from the finished wine. To extract color and flavor, we cold-soaked the grapes for several days. Fermentation took place in small tanks with frequent punch downs to break up the cap. Once fermentation was complete, the wine was pressed and racked into French oak barrels to age for 14 months prior to bottling.

VARIETAL BLEND: 90% Pinot Noir, 10% Syrah

### • WINEMAKER'S NOTES •

Secret Cellars is a muscular Pinot Noir with a nose of lush dark fruit and earth. Black cherry, pomegranate and cola flavors follow along with an attractive hint of sage. Fine grain tannins lead to a smooth and graceful finish.

### • Food Pairing •

Enjoy this hearty Pinot Noir with duck confit, grilled chicken and creamy mushroom risotto.

