

2010 Sandler Santa Lucia Highlands Pinot Noir

60% Peterson Vineyard

40% Rosella's Vineyard

Clones: Pisoni, 667, 113, Pommard, 828

Alcohol: 14.5%

pH: 3.58

TA: 6.4 g/L

Barrel aging: 16 months in 40% new and 60% 1 and 2 year old French oak

Cases produced: 226

Release price: \$30

The cool climate of not only the Santa Lucia Highlands appellation but also the "summer that almost never happened" vintage of 2010 show through in this 2010 Sandler SLH Pinot. Spicy aromas of rhubarb, cola, French oak, and black raspberries come through on the nose and lead to a palate framed by bright acidity, moderate tannins and restrained fruit flavors. This SLH should be drinking well from late 2012 through 2016.

