

2012 Peterson Vineyard Pinot Noir

Harvest date: 10-11-12

T.A.: 6.6 g/L

pH: 3.72

Barrel aging: 33% new French oak

Fermentation: 100% destemmed, 30 days in the fermenter

Bottling date: 7-19-13

Alcohol: 14.1%

Even though Sandler has been getting Peterson Vineyard fruit since 2010, this 2012 is the first vineyard designate we have produced. Peterson is owned by August West partner, John Peterson. John has his own label, Mansfield-Dunne, with Pinot Noirs also from the Peterson Vineyard. Sandler's version is a combination of clones 828, 667 and Pommard.

The 2012 Sandler Peterson shows off the spicy Santa Lucia Highlands flavors and racy acidity, but also has a characteristic that is unique to the vineyard. It's almost like a pencil shavings sort of aroma, a woody/earthy type of scent. We've seen it in all three vintages we've had the fruit. The wine has great acidity that balances out the soft, fruity palate. It's still a young vineyard, planted in 2007, so we'll see how it lies on the ageability chart, but 5 to 7 years would be a good prediction.

