

## 2012 Sandler Santa Lucia Highlands Pinot Noir

Harvest Dates: 10-11 and 10-16-12

Acid: 6.1 g/L

pH: 3.72

Aging: 10 months in 1, 2 and 3 year old French oak

Fermentation: 10% whole cluster, 90% destemmed

Bottling Date: 7-19-13

Alcohol: 14.6%

Cases Produced: 213

The 2012 Sandler Santa Lucia Highlands comes from the Peterson and Soberanes Vineyards, both located on opposite sides of River Road in Soledad. The clones from Peterson are Pommard 5, 667 and 828 while the Soberanes is the Pisoni selection. 2012 was an abundant growing season for Pinot Noir in California, and the cool, fall weather allowed the fruit to hang until it was perfectly ripe, which occurred in mid October. With a spicy Pinot nose unique to the Santa Lucia Highlands, the 2012 Sandler SLH shows a lot of youthful vibrance with bright acidity and flavors of rhubarb and blood orange. The drinking window will open up toward the end of 2014 and last through 2020.

