

## 2013 Sandler Santa Lucia Highlands Pinot Noir

Harvest Dates: 9-27 and 10-3-13

Acid: 6.0 g/L

pH: 3.71

Aging: 11 months in 100% used French oak

Fermentation: 100% destemmed, 18 days in the fermenter

Bottling Date: 8-27-14

Alcohol: 14.2%

Cases Produced: 117

The 2013 Santa Lucia Highlands Pinot Noir comes entirely from the Peterson Vineyard. John Peterson is a partner of August West, and he purchased his 9 acre Pinot site in 2010. There are 5 clones of Pinot planted here: 828, 667, Pommard, 777 and 115. Sandler sources some 828, 667 and Pommard. The biggest difference between the Sandler Peterson vineyard designate and the SLH appellation wine is that this wine is produced using a high percentage of press wine, and the vineyard designate is predominantly free run. Also, the SLH is aged in the most neutral French oak at the winery, while the vineyard designate sees the influence of some newer barrels. The anticipated maturity of the 2013 Sandler SLH Pinot is between 2016 and 2022.

