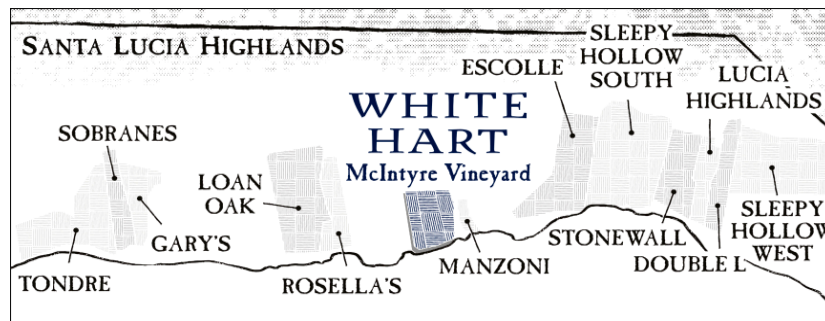




PINOT NOIR 2013 CENTRAL COAST – SANTA LUCIA HIGHLANDS



The oldest Pinot Noir vines in Santa Lucia Highlands supply White Hart Pinot Noir. Grapes like this don't come along every day. Most of these McIntyre vineyard vines are fortyfive years old, a rare gem for California Pinot Noir. And they are certified sustainably farmed.

What makes this wine different? In California there has been such a rush to the Dijon clones that old clones like these – Pommard and Gamay – are hard to find. They produce a wonderful blend of red fruit flavors (raspberry, dried stawberry) and black fruit flavors (black cherry) that is distinctive. The age of the vines brings forth rich, fine tannins. Together, the old clones and old vines produce a distinctively flavored, lovely textured Pinot Noir.. We had hardly any rain this year, so no feat; a perfect winegrowing year!

The Santa Lucia Highlands comprise the Eastern flank of the Santa Lucia Mountains that extend Westwards towards the Pacific ocean. The dominant feature are the alluvial terraces. These Terraces are a major factor in the differentiating the “Highlands” from the Salinas Valley floor.

VINEYARDS:	Santa Lucia Highlands. Sustainably farmed, most 45 year old vines.
BLEND:	100% Pinot Noir
AROMAS:	Red cherries, raspberries, nutmeg, lavender
FLAVORS:	Dried cherries, raspberries and plum, clove, nutmeg. Satiny texture, lively finish.
HARVEST DATES:	September 30
ANALYSIS:	Alcohol 14.5%; pH 3.67; Titratable Acids 6.2, Residual Sugar .20 g/L
CASES PRODUCED:	1,000 cases

LITTLE WINERY. BIG HART.

whitehartwine.com

