



## 2012 ESTATE RESERVE PINOT NOIR

Manzoni Home Vineyard

*Appellation* Santa Lucia Highlands

30981 River Rd, Soledad. Ca 93960  
(831) 596-0183 / [www.manzoniwines.com](http://www.manzoniwines.com)

### The Vineyard

The Manzoni Home Vineyard, in the “Heart of the Highlands,” is an ideal spot to grow world-class Pinot Noir. Here the cool Region I climate is heavily influenced by winds off nearby Monterey Bay. The porous, granitic, shaly loam soils recall this noble grape’s Northern Rhone heritage, stressing the vines, thus providing low, concentrated yields. The Home Vineyard is planted to three Pinot Noir clones: Dijon clones 115, 777 and the proprietary “La Tache”.

### The Vintage

After back to back years of below normal temperatures, 2012 was a “textbook” growing season, with seasonal temperatures and more predictable weather patterns.

### Winemaking

Our Pinot Noir grapes were destemmed into open top fermenters; we induced primary fermentation with two specialized yeast strains known for their ability to maintain color and produce intense flavors. After fermentation, the wine was pressed into a combination of 75% new and 30% one year old French oak barrels where it matured for 10 months. Only 101 cases were produced.

### Tasting Notes

Aromas of ripe black berry fruits and hints of plum rise out of the glass supported by toasty oak and subtle hints of vanilla. On the palette, this wine starts out with intense and concentrated red berries and fruits that flow seamlessly into a rich mid-palette that is both satisfying and intense, nimble and delicate. The finish is flush with firm but ripe tannins, clean acidity and enough toasty oak and vanilla to provide tension and interest to the long finish.

This Reserve Pinot Noir offering is a return to the classic sensibilities of this noble grape. The wine displays the grace and elegance of old-world style with the power of new world ripeness and balance. In making this barrel selected bottling, it represents the very best of what the heart of Highlands represents.

While this wine is drinking exceptionally well on its release, mid-term cellaring for 2-4 years will yield an ever more complex and satisfying experience.

**“SILVER MEDAL 2015 SAN FRANCISCO CHRONICLE WINE COMPETITION”**



### **Harvest Date:**

October 20, 2012

### **Brix:**

26

### **TA:**

7.1 grams/liter

### **pH:**

3.64

### **Alcohol:**

14.2%

### **Production:**

101 cases