

# Summerland

2012



# Summerland

Sierra Madre Hills Vineyard

**Pinot Noir**

Santa Maria Valley

No. 3300

ALC 14.0% BY VOLUME



2012

**PINOT NOIR**

**Sierra Madre Vineyard**

**VINTAGE:** 2012

**VARIETAL:** PINOT NOIR

**APPELLATION:** SANTA MARIA VALLEY

**VINEYARDS:** SIERRA MADRE VINEYARD

**HARVEST DATE:** 9/2012

**BRIX AT HARVEST:** 23.8

**ALCOHOL:** 14.0%

**pH:** 3.52

**TA:** 6.2 g/L

**CASE PRODUCTION (9L):** 250

**CASE PACK:** 12 X 750ML

**RELEASE DATE:** 9/2014

**SUGGESTED RETAIL:** \$50



## VINEYARD:

First planted in 1971, the Sierra Madre vineyard claims its place as one of the oldest in Santa Maria Valley, unique for its location in the far northwest corner of Santa Maria Valley – only 15 miles from the coast – and its rare east-to-west orientation. This orientation enhances the effects of the marine climate and balances higher temperatures during the growing season, making the vineyard site similar to prized wine regions in Burgundy. Certified through the SIP (Sustainability in Practice) Program, Sierra Madre is a leader in farming practices. Producing unique Pinot Noir from marine soils composed mostly of sandy loam, the vineyard is planted to Clones 5, 2A, 115, 667, 777, and 828.

## VINIFICATION:

The grapes were allowed to cold soak for a period of 6-7 days to extract color and flavor. The wine underwent fermentation in 1.5 ton open-top bins and was punched down by hand. Each Pinot Noir lot was inoculated with Assmanhausen yeast, known for its slow fermentation properties and organoleptic influence. The maceration period averaged 20-25 days for optimum tannin and color extraction. Aged for 11 months in 1/3 new oak in 100% Francois Freres cooperages from a variety of forests.

## TASTING NOTES:

Our Summerland Sierra Madre Pinot Noir is as unique as the vineyard from which it comes, showing lovely depth, length and style. The maturity of the nose, with highlights of orange peel, clove and forest floor, belies the bottle's young age. This youthfulness, however, reveals itself in the palate, encompassing distinct flavors of bright raspberry, dried tobacco and exotic spice. A versatile pairing with food, it would do as well with a delicate dish of scallops and truffled risotto as with a more succulent duck dressed with fig sauce.

## ACCOLADES:

**Gold Medal** *Denver International Wine Competition, 2015*

**Bronze Medal** *LA International Wine Competition 2014*

Sales & Marketing

4187 Carpinteria Avenue, Suite 1, Carpinteria, CA 93013

Telephone: 805-318-1800 Facsimile: 805-220-6483 [www.summerlandwine.com](http://www.summerlandwine.com)