

AROMA

classic ripe cherry, black fruit compote, tea leaves, sandalwood

FLAVOR

bright red berries, briar tinged plums, barrel char

FOOD PAIRINGS

salmon sautéed in olive oil, wild mushrooms, roast duck & olives

A serendipitous wine, resulting from single vineyard selections made to bolster the historic frost damage sustained in the Paso Robles appellation, and specifically to our Estate HMR Pinot Noir. Fruit was sourced from just a few rows of the full 200 acre Santa Lucia property, and is based on a variety of clonal attributions: Pommard 5, 777 and Calera. The site sits between 300-600 ft. elevation, in the southern half of the Highlands, above the marine layer and slopes southeast offering full sun exposure throughout the day. Planted in 2002 on ancient alluvial rocky, well draining soils, "The Doctor's" experiences an extremely long growing season due to the coastal influence of nearby Monterey bay. The unusually cool growing season of 2011 proved challenging for many varieties, but ideal for Pinot Noir. Harvested in the last week of September the wine shows the bolder fruit signature of its Highland location with the classic ripe cherry imprint. Very forthcoming for a young vintage, the wine is immediately accessible and should be enjoyed now through 2016.

VINEYARD DETAILS

AVA: Santa Lucia Highlands

Vineyard: Doctor's Vineyard

Elevation: 300-600 ft.

Soil type: Chular loam & Placentia sandy loam

COOPERAGE & DATA

Barrel aged 17 months in

100% French oak; 50% new

Harvest dates: 9/24/11

Alcohol: 14.5%

Unfined.

VINTAGE DETAILS

Varieties: 100% Pinot Noir

Cases: 232

Release date: 6/28/13

CA suggested retail: \$40

