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# MARK WEST

## *Pinot Noir*

APPELLATION SANTA LUCIA HIGHLANDS  
— VINTAGE 2009 —



**S**ituated above the famed Salinas Valley, Santa Lucia Pinot Noirs are renowned for the breadth and depth of their fruit characteristics. Our Santa Lucia Pinot Noir from this famed region displays intense colors, distinct layers of fruit with naturally high acids and a touch of earthy minerality.

Mark West Winery specializes in Pinot Noir. Since 1978 we have been producing Pinot Noir. Our philosophy regarding this noble grape is: Pinot for the People.

Our mission with the release of this first vintage from Santa Lucia continues to be: produce outstanding wines from premier appellations at an exceptional value. Our Winemaker Alex Cose sourced some of the best Pinot Noir vineyards from the region and crafted a wine that we believe will turn heads. Not the scary movie type of spinning, just your average noteworthy turn.

The vintage 2009 brought a dry winter followed by a cool spring and summer that allowed grapes to ripen slowly with epic quality. When we say that, we mean it was the sort of vintage that has people calling for reserve bottlings, jumbo-sized bottles and release parties in the cellar.

Now our winemaker does all of the fancy stuff worthy of such amazing fruit. This includes an early morning harvest, a 3-day cold soak, twice a day punch downs to extract color and flavors and a gentle pressing. For some folks that's the yada, yada. Yet when you get this wine into \$900 barrels for aging, most folks will agree...that's going to cost some money. It does, but we're not complaining. It's the sum of all of these parts that delivers in the glass

Abundancy comes through in every aspect of the wine from the bright, rich garnet color to the burst of fruit flavors. Aromatic notes of black cherries smoked meat, plums, black pepper, teriyaki sauce and chalky minerality mingle with graham cracker from oak aging. Cherries start from the first sip to the lingering finish. While the wine exhibits a lavish amount of fruit flavors, it is still medium in weight with supple tannins.

Pair this Pinot with duck tacos, warm chocolate cake or pork tenderloin. Needless to say it's just fine to drink it ala carte as they say in the food world. Just drink it and rejoice...Pinot for the People.

**Composition:** Pinot Noir

**Appellation:** Santa Lucia

**Oak:** French, 45% new

**Alcohol:** 14.2 %

**Analysis:** pH 3.74, TA 4.7 g/L

**Cases Produced:** 4,000 cases