

Est.  1978

# MARK WEST

## *Pinot Noir*

APPELLATION SANTA LUCIA HIGHLANDS  
— VINTAGE 2010 —



**Composition:** Pinot Noir

**Appellation:** Santa Lucia

**Oak:** French, 45% new

**Alcohol:** 14.2%

**Analysis:** pH 3.72 TA 0.46

**Cases Produced:** 11,000

**S**ituated above the famed Salinas Valley, Santa Lucia Pinot Noirs are renowned for their breadth and depth in fruit and flavor characteristics. Our offering from this region displays deep garnet colors, remarkable layers of jammy fruit flavors with a touch of flinty minerality.

Mark West Winery specializes in Pinot Noir and has been since 1978. In 2002 Owner Derek Benham coined our phrase: Pinot for the People. He rededicated the winery to producing outstanding Pinot Noir with tremendous style, flavors and at prices that would give more people the chance to enjoy this noble grape more often.

With the second release of our Santa Lucia Highlands, we continue our mission of producing limited production wines from premier appellations at an exceptional value. Our Winemaker Alex Cose sourced some of the best Pinot Noir vineyards just inland of Monterey Bay for this release.

The 2010 vintage started with a wet winter and spring followed by a summer with cooler than average temperatures. The summer days with winds off the Pacific Ocean and the cool nighttime temperatures control the vine vigor and help to reduce the berry size. Reduced berry size tends to increase flavors and maintain naturally higher acid levels. Thus the reason these vineyards are so highly sought after by winemakers.

Our methods for these limited production wines include early morning pickings, a 3-day cold soak, twice a day punch downs to extract color and flavors and a gentle pressing. The wine then ages in French oak barrels. It's the same quality winemaking that goes into the \$60 offerings found from Santa Lucia Highlands...we just bring it to you for less...a lot less.

Our 2010 shows amazing aromas that just keep on giving including cherry pie, honey glazed ham and sandstone with a touch of caramel and gingerbread cookie from oak aging. In the glass the flavors turn to rich raspberry and strawberry jam. The wine is medium bodied and has a cocoa/mocha note to it from the oak aging as well. The wine finishes long with a natural fruit sweetness showing from start to finish.

Our winemaking team recommends pairing this wine with a nice savory pot roast, grilled Ono, a BLT sandwich or perhaps teriyaki chicken. As we always like to remind folks, food is always optional when serving our wines. We love to simply enjoy a glass with a friend before dinner. Just drink it and rejoice...Pinot for the People.