



2005 Mirassou® Santa Lucia Pinot Noir

Perched high above the Salinas Valley, the Santa Lucia Highlands AVA has developed a reputation for producing wines with intense fruit character, combined with a graceful, often mineral-laden acidic backbone. Enjoying one of California's longest growing seasons, the grapes are allowed to fully develop and attain maximum varietal potential. This north-south oriented area benefits from well-drained granitic soils and shelter from the Pacific Ocean by the Santa Lucia Mountains. Yet the region benefits from cool morning fog and afternoon breezes, drawn into the Salinas Valley from Monterey Bay. The Santa Lucia Highlands have a terroir unique for Monterey. Cool weather-loving Burgundia varietals Chardonnay and Pinot Noir flourish here.

Winemaking Notes

The 2005 Mirassou Santa Lucia Pinot Noir is made with fruit from our Olsen Ranch vineyard in the Santa Lucia Highlands. Working in close partnership with the viticulturist, our winemaker created an intensely flavorful Pinot Noir that uniquely reflects the terroir of the Santa Lucia Highlands.

To protect the delicate fruit, the grapes were gently destemmed and cold soaked prior to fermentation. Fermentation occurred for 5-7 days at a maximum temperature of 85°F in small tanks and the cap was punched down into the solution for optimal extraction. After the primary fermentation, the juice underwent Malolactic fermentation and was racked multiple times during aging. The wine was then bottled aged for an additional three to six months.

The winemaker's aim with the 2005 Mirassou Santa Lucia Pinot Noir was to gently guide the flavors and components along their journey from vineyard to the bottle, resulting in a wine that reflects the terroir of the Santa Lucia Highlands while retaining the hallmark fruit-forward characteristics of Mirassou wines.

Taste Profile

Santa Lucia Highlands' terroir and maritime influence generate wines with intense fruit characteristics. This wine offers flavors of ripe black cherry with a hint of brown spice and vanilla. Our Mirassou Santa Lucia Pinot Noir embodies the optimistic spirit passed down through six generations of America's oldest winemaking family.

Appellation:	Santa Lucia Highlands
Alcohol Content:	15.6%
Titrateable Acidity:	0.55g/100mL
pH:	3.65
Residual Sugar:	0.1g/100mL