



## 2012 Pinot Noir Mount Roberta Vineyard



### The Vineyard

Mount Roberta Vineyard is located in the Vine Hill area of Scotts Valley, California. Planted in 2002, 2004 and 2007 by Jim Beauregard, the vineyard sits at an elevation of 1,060 to 1,218 feet on a steep south facing slope. The 6 acre vineyard is planted on uplifted ancient sea beds of fractured stone and clay. Temperate maritime weather leads to wines high in acidity and physiologically ripe wines with low alcohol.

### American Viticultural Area

Santa Cruz Mountains

**Varietal Blend:** 100% Pinot Noir

**Vine age:** 2002

**Harvest:** September 15th, 2012

**Aging:** 19 months in 30% new French oak

**ALC 12.9**

### Winemaker's Tasting Notes

In the Glass: Bright ruby, cranberry, pine forest

On the Palate: Rainier cherry, strawberry, crisp minerality and smooth tannins

In the Finish: Cherry pie, striking acidity

In 1945, retired Sheriff Deputy Amos Beauregard bought 13 acres of Pinot Noir, Cabernet Sauvignon, and Chardonnay from Quistorf who originally planted the vineyard in 1875. Amos farmed the land at the newly named Beauregard Ranch until his final days. Amos' son Emmet (Bud) Beauregard, founder of Shopper's Corner Grocery Store in Santa Cruz, farmed the family land for a lifetime while running Shopper's. Bud's son Jim Beauregard took to farming at a very young age with his grandfather Amos. **In 1982 Jim worked rigorously to establish the Ben Lomond Mountain AVA, a distinctively different terroir than the rest of the Santa Cruz Mountains.** Over the years, Jim has planted hundreds of acres of vines throughout the Santa Cruz Mountains and still maintains his 68 acres of Pinot Noir, Chardonnay, Zinfandel and Cabernet Sauvignon.

Jim's son Ryan Beauregard is the current winemaker for Beauregard Vineyards and created his first vintage in 2000. His wife Rachel works in the business and they live with their two young daughters on site.



### The Santa Cruz Mountain American Viticultural Area

The Santa Cruz Mountains Appellation is nestled in one of the most unique natural environments in the world. Mountain terrain, marine influence, varied micro-climates, and distinctive soils combine to produce some of the finest conditions for winegrowing.

The Santa Cruz Mountains are called "America's Premier Mountain Appellation" because it was the first winegrowing region in the nation to be defined by a mountain range. The peak of Mount Madonna forms the southern boundary, and the sparkling waters of Half Moon Bay define the northern boundary. The minimum vineyard elevation is 400 feet on the ocean side and rises from 400 feet on the eastern San Francisco Bay side to 800 feet at the southeast boundary. Vineyards are planted as high as 3,200 feet. The appellation exceeds 400,000 acres although vineyard plantings are around 1,500 acres.

The Santa Cruz Mountains vineyards are among the precious few situated close to the cooling effects of the ocean and the San Francisco Bay. Many wineries boast breathtaking ocean views. The temperate climate typically encourages early bud break. During the growing season, the fog tends to roll in some sometime in the late afternoon with the sun burning it off the next morning. This allows the grapes to ripen in cooler temperatures. Harvest usually begins in mid-September with some vineyards harvesting as late as November. The longer growing season allows the grapes to mature slowly with intensely complex flavor.