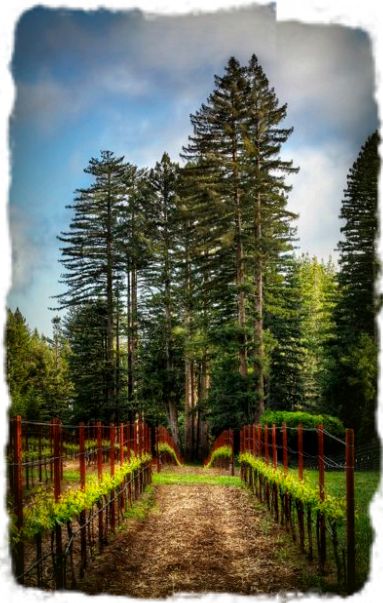


Beauregard Vineyards

Philosophy



In 1949 Beauregard Ranch was established by winemaker, Ryan Beauregard's great-grandfather. The family partnership of Beauregard Vineyards combines deep expertise farming Burgundian varietals with impeccable vineyards and old-world winemaking practices to produce outstanding terroir-driven wines.

The Beauregard vineyards are among some of the most well-known and sought after in the Santa Cruz Mountains. The Viticulturist, Jim Beauregard has been tending to the vines for

decades and has planted over 300 acres of vines in the Santa Cruz Mountains. In addition to the exceptional soils and cool climate of Bonny Doon and the Santa Cruz Mountains, the Beauregard vineyards are situated at higher elevations with an ideal oceanic influence.

The estate wine come from the Ben Lomond Mountain Appellation. This tiny appellation - the smallest in California - features a uniquely cool climate which lends itself to optimum phenolic ripeness, creating wines that have complete flavor development and balance, reminiscent of the great terroirs of the world. The four by sixteen mile viticultural area reaches elevations up to 2,600 feet, and largely sits above the fog, soaking in summer sunshine. The elevation and ocean proximity ensure a cool climate, and grapes ripen over an extended growing season. Beauregard Vineyards produces the only wines currently carrying the 'Ben Lomond Mountain' appellation designation.

The family also sources grapes from choice vineyards in the Santa Cruz Mountains - all carefully selected for their stressed vines, cool climate and outstanding soil. This included the Byington Vineyard, which features 25 year old Pinot Noir vines, producing low yields of highly concentrated fruit.

Winemaker Ryan Beauregard, uses old-world winemaking practices and believes that "less is more". The winemaking style is all natural, including using wild yeast.

- Handcrafted Award Winning Wines
- Terroir and Typicity Driven
- Sustainably Farmed

The Wine



Appellation:
Santa Cruz Mountains

Varietal Blend:
100% Pinot Noir

Harvest:
September 29th at 23.2 brix

Aging:
Second use American Oak Barrels

Finished pH 3.70

525 Cases produced

Tasting Notes:
Berries, vanilla & delicate spice

Food Pairing:
Lamb, Mushroom Stroganoff