

Beauregard Vineyards Pinot Noir

- Authentic Santa Cruz Mountain expression, reminiscent of the classics like Mount Eden and Ridge
- Beautifully captures its vineyard, with bright minerality from limestone soils and salinity from the Pacific Ocean
 - Estate bottled from fourth generation winegrowing family

The Producer

The family partnership of Beauregard Vineyards combines a legacy of identifying world-class vineyard sites, deep expertise farming Burgundian varietals and old-world winemaking practices to produce outstanding Santa Cruz Mountain wines.

Beauregard's first vineyards were started in 1949 by Amos Beauregard, a visionary who saw the Santa Cruz Mountains as ideal for growing grapes—nearly three decades before the appellation caught the world's attention when Ridge placed 5th in the 1976 Judgment of Paris. The family viticulture practice expanded under his grandson Jim Beauregard, who planted over 300 acres of vines in the Santa Cruz Mountains and became known for identifying outstanding vineyard sites for producers including Hirsch Vineyards. In 1999, Jim's son Ryan launched Beauregard Vineyards to create outstanding Santa Cruz wines from their estate and other great vineyard sites.

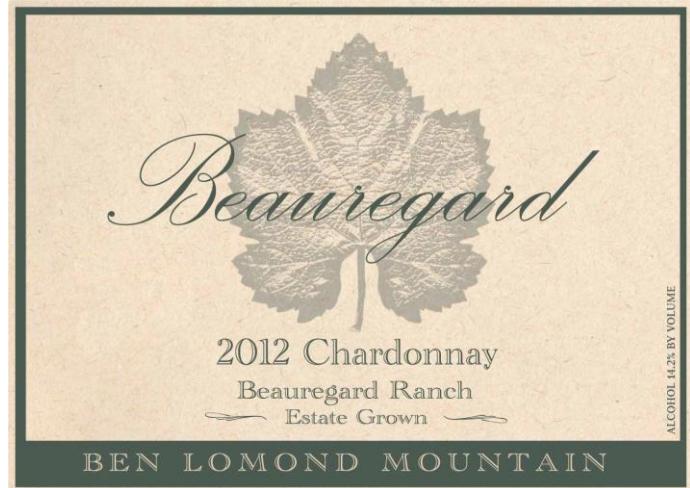
The Beauregard estate vineyards are situated in the Ben Lomond Mountain Appellation. This tiny appellation—the second smallest in California—features a uniquely cool climate that lends itself to optimum phenolic ripeness, creating wines that have complete flavor development and balance, reminiscent of the great terroirs of the world. The 4x16 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 extended growing season, producing complex and concentrated berries. Beauregard Vineyards produces the only estate wines currently carrying the Ben Lomond Mountain appellation designation.

Beauregard also makes wine from other Santa Cruz Mountains sites that feature stressed vines, cool climate and outstanding soil.

Winemaker Ryan Beauregard seeks to produce wines that are varietally correct and show the flavor of the land. Wines are made all naturally—from the crush pad to the bottling line—and aged sur lees, imparting structure, weight and ageability. Like Ridge and Mount Eden, Beauregard ages the wines in American oak to capture the authentic beauty of their native home.

The Wine

This vineyard site was part of an original 160 acre vineyard and apple orchard planted in the early 1900's. The vineyard was abandoned during prohibition and then resurrected in 1949 when retired Sheriff's deputy Amos Beauregard purchased the property. It sits at an elevation of 1700 to 1850 feet on a southwest facing slope. Monterey Bay marine influences combine with sandy loam soil to produce wines with minerality and striking acidity.



Region: Santa Cruz Mountains

Appellation: Ben Lomond Mountain Appellation

Vineyard: Beauregard Ranch

Altitude: 1700 to 1850 ft elevation

Soil: Silty loam and sandy

Varietals: 100% Chardonnay

Vine age: 2005

Planting system: VSP

Vine density: 9' x 5'

Yield: Average 2 tons/acre

Harvest: October 5th, 2012

Production: 168 cases



Vinification: The fruit is whole cluster pressed. It was aged on the lees in 50% new American oak barrels for extended periods of time to develop character.

Aging: 50% new American oak

Tasting Notes: On the nose there is Asian pear, jasmine, stone fruit nectar and brioche. The palate is rich with nectarine, cashew butter, light spice and papaya. It has a lingering finish with mango and honeydew that is soft, luscious with crisp acidity. It leaves you wanting more after each sip.

Rating: Silver Medal, 2014 San Francisco Chronicle Wine Competition