



2013 Pinot Noir Santa Cruz Mountains

The Wine

The Beauregard Mission is simple: to sustainably produce wines expressing terroir of the Santa Cruz Mountains through minimal impact winemaking. At Beauregard wine is made in the vineyard. Fermentation takes place with native yeasts. Old world techniques are used in the cellar. Wines are aged on the lees in barrels for extended periods of time to develop character and show the unique coastal mountain terroir.

American Viticultural Area

Ben Lomond Mountain

Varietal Blend: 100% Pinot Noir

Harvest: September 10th

Bottled: August 2015

Aging: 33% New French Oak

ALC 13.5%

Fermentation: Native Yeast

Production: 750 Cases



Tasting notes by consulting Master Sommelier Ian Cauble

The Beauregard Santa Cruz Mountains Pinot Noir has a pale ruby red core moving to pink hues on the rim. The nose is delicate and a touch spicy with oak aromas including red cherry, fresh picked strawberry, pomegranate, wet roses, sandalwood, wood chips and various baking spices. The palate is medium bodied with more abular flavors of cranberry, pomegranate seeds, grape stems, wet herbs and spicy french oak flavors. This wine needs time to integrate the oak and fruit, so I personally would not touch this wine until 2017 if you want to experience its best moments which should continue until its 10th birthday. (Drink 2017-2023 - 60 to 65F - Burgundy Stems)



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.