

MOONEY

FAMILY

2012 PINOT NOIR SANTA LUCIA HIGHLANDS

VINEYARD

The Mooney Family 2012 Pinot Noir draws upon two well-regarded estates in the Santa Lucia Highlands appellation: Vigna Monte Nero is owned by Ray Francioni and features a wide variety of clones and microclimates on its undulating terrain. The smaller Boekennoogen family vineyard is situated on the ridgeline of the AVA and offers focused intensity in its mountaintop fruit.

The 2012 vintage in the Santa Lucia Highlands was fairly "textbook" with below average winter rains giving way to gentle spring and summer temperatures. The Highlands' close proximity to Monterey Bay is evidenced in the strong, cool afternoon winds in summer and fall that slow down photosynthesis and lengthen the growing season – ideal conditions for growing Pinot Noir. The fruit was picked at VMN and Boekennoogen in mid-October and rushed to the winery in Creston.

CELLAR

At the winery, the fruit was fermented in small open top bins after careful sorting and destemming. Daily manual punchdowns extracted the deep color and structuring tannins of this serious Pinot Noir. The wine was transferred to French oak barrels, forty percent of which were "new wood." Eleven months aging added the finishing touches to this limited release.

Our 2012 Mooney Family "SLH" Pinot Noir exhibits the trademark rich cherry and plum fruit characters associated with this famous winegrowing district. Spice rack aromas and flavors and a touch of warm vanillin-oak fill the middle and complement the mouthfeel. Medium-weight tannins and bright, cool climate acidity create balance and food-pairing versatility. Classic pairings include roast chicken or turkey, grilled salmon, sautéed duck breast, and most lamb or beef preparations. While enjoyable now, the '12 MF Pinot will also reward patient cellaring over the next eight years.

ACCOLADES

93 Points, Exceptional

"Inviting aromas of strawberry-vanilla chiffon, cinnamon, and a hint of anise introduce this richly layered wine...It's thick and creamy on the palate, with deep flavors of black licorice, beet juice, and pomegranate reduction sauce."

- Wine Enthusiast Magazine, Nov. '14



Appellation	Santa Lucia Highlands
Vineyards	Vigna Monte Nero 65%, Boekennoogen 35%
Clones	Dijon 115 & 113, Pommard 4
Winemaker	Michael Mooney
Cooperage	11 months in French oak, 40% new
Alcohol	14.5%
Cases Made	219
Release	Spring 2014
Sugg. Retail	\$58