

FLOR DE CAMPO

2012 Pinot Noir



SAN FRANCISCO CHRONICLE
WINE COMPETITION
January, 2014

Gold
Medal

Grapes for the 2012 Flor de Campo Pinot Noir were selected from our two estate vineyards in the Santa Rita Hills, along with another cool climate site in Edna Valley. The wine was fermented in open top stainless steel tanks for 12-21 days, then aged 9 months in 100% French oak barrels. The wine is garnet with a ruby hue and is bursting with bright red fruits like raspberry and bing cherry with a hint of cola, pepper and some earthiness. On the palate this medium bodied and balanced wine delivers bright fruit and spice. Extremely versatile, it pairs well with a wide variety of cuisines.

Appellation: Central Coast

Varietals: 100% Pinot Noir

Color: Garnet with ruby hue

Aroma: Bursting with bright red fruits such as raspberry and bing cherry with a hint of cola, pepper and a hint of Santa Barbara earthiness.

Taste: This medium bodied and balanced wine delivers bright fruit and spice.

Fermentation: Open top stainless steel tanks for 12-21 days

Aging: Aged 9 months in 100% French oak barrels

Features

- Stelvin closure for longer shelf life after opening and speedier service.
- QR code linking to staff training video on back label improves server knowledge.
- Stylistically bright wines with fresh acidity
- Compelling Packaging

Benefits

- Food friendly flavor profiles to pair with a wide range of cuisines.
- Sanford's 40 year reputation for high quality wines supports consumers purchase decision
- Optimal fruit sourcing.

Competitive Set

- Cambria
- Meomi
- La Crema



UPC: 08691-08016-1
SCC:1086891080168
Case: 12pk