



JACKSON ESTATE

Seco Highlands
2014 PINOT NOIR

ARROYO SECO, MONTEREY COUNTY

Jackson Estate wines showcase our cherished vineyard estate properties located on rare, coastal California terroir of mountain tops, ridges, hillsides and raised benchland soils. This limited release allows our winemakers to emphasize the extraordinary terroir of our unique properties and craft very small lots for refined palates.

SECO HIGHLANDS

The Arroyo Seco (Spanish for Dry Creek) appellation of Monterey County is in the center of the chilled Salinas Valley. Just the right distance from the Pacific Ocean to balance warm, sun-drenched days for ripeness, with the cooling effect of a marine layer (fog) and cold nights for bright, fresh acidity. Complex regions create the most interesting wines.

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Elevation: 250–350 feet above sea level

Soil: Western slope of Arroyo Seco

region that is an alluvial bench

of sandy loam and gravel soils.

Climate: Quite windy, yet nestled against

the Santa Lucia Mountains, which reduces the wind factor. Fog is usually

thick, coming in daily from the

Monterey Bay.

Profile: Black cherry and bing cherry fruit

with soft, velvety tannins. Integrated oak imparts a hint of smoke on top of

the fruit and earth-tones in the nose.

TECHNICAL INFORMATION

Appellation: Arroyo Seco,

Monterey County

Composition: 100% Pinot Noir

Barrel Aging: Aged 12 months in 100%

French oak barrels, 45% new, with a medium toast.

Alcohol: 15.5%

T.A.: 0.47g/100ml

pH: 3.69

Of Note: 94% Clone 667

6% Clone 777