2011 Santa Lucia Highlands Pinot Noir

Our Santa Lucia Highlands Pinot Noir is a blend of Pinots from some of SLH’s best vineyards. It amply demonstrates all the characteristics that have made this wine region world famous for its Pinot Noirs. The Santa Lucia Highlands have long been a focus for us at Bernardus as we recognized early on the phenomenal potential of these great vineyards. We have been producing small vineyard-designate bottlings from several of our favorites for many years. Recently, we have increased our vineyard selections and felt the time was right to bottle our Santa Lucia Highlands Pinot Noir. In 2011 the summer was mild, with beautiful, dry weather through September and October. This, along with low yields in the vineyards, provided us with wonderfully expressive and flavorful wines. At Bernardus, all our grapes are hand-picked, fermented in small, individual batches and aged in the finest French oak barrels until final blending, just before bottling.

In the glass, the robe is a classic crimson color. We find aromas of cherry and cranberry, along with subtle spicy oak notes. The palate is beautifully focused, exhibiting flavors of ripe, red fruits. The finish is soft and gently lingers on the palate.

**Varietal:** 100% Pinot Noir  
**Cooperage:** 100% French (Burgundian); 40% new; Sirugue, Cadus, Damy, Billon.  
**Production:** 2933 cs. (750 mls.)  
**Retail:** $35.00

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### Robert Parker's Wine Advocate

**90 points**

A great Pinot Noir to lead off with, the 2011 Pinot Noir Santa Lucia Highlands offers up upfront, voluptuous and supple aromas and flavors of bright cherries, forest floor and earth. This medium-bodied, textured effort is downright delicious and is hard to resist. Drink now-2017 Issue #208 8/31/2013

### Wine Spectator

**91 points**

Perfumed wilted rose, red and dark plum, red candy and subtle spice notes  
Give this a pleasing mix of flavors. The texture is supple yet firm, gaining Length. Drink now through 2020. — JL Issue March 31, 2014

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**Double Gold Medal awarded**

- Bob Fraser January 2014