



## 2006 SEA SMOKE 'BOTELLA' PINOT NOIR



**WINEMAKING:** Clusters were sorted in the vineyard and then gently destemmed following an evening in our cold room; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), and then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down one to three times per day over a period of 10 to 14 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from seeds. After settling overnight, both free-run and press wines were racked cleanly to separate barrel lots.

**CHARACTER:** The 2006 Sea Smoke Botella Pinot Noir expresses lovely, elevated fruit tones with well balanced acidity and tannins. This wine is lively on the palate, with a long crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.7% by volume</i>
pH	<i>3.48</i>
TOTAL ACIDITY	<i>0.616g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% used French oak (12 different coopers)</i>

RELEASE DATE *May 2008*

SUGGESTED RETAIL *40 U.S. dollars*

