



2006 SEA SMOKE 'SOUTHING' 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 14 to 18 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 Southing Pinot Noir shows elegant fruit, a rich middle palate, firm tannins and Sea Smoke Vineyard's signature cool climate acidity. Aromas of wild blueberries, violets and a subtle dustiness are characteristic of this wine. We recommend decanting thirty to sixty minutes prior to drinking, particularly if consumed before 2010.

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>0.619g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>65% new French oak, 35% used French oak (12 different coopers)</i>

RELEASE DATE *May 2008*

SUGGESTED RETAIL *50 U.S. dollars*

