



2007 SEA SMOKE 'BOTELLA' PINOT NOIR



WINEMAKING: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

CHARACTER: An immediately approachable wine, offering aromas of strawberry compote and bright cherries that give way to blackberries and fresh forest floor. On the palate the 2007 Botella displays flavors of raspberry and hints of cinnamon, finishing with the signature minerality of the heavy clay soil for which this wine is named.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.47</i>
TOTAL ACIDITY	<i>0.65g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% re-used French oak (12 different coopers)</i>
RELEASE DATE	<i>October 2009</i>
SUGGESTED RETAIL	<i>40 U.S. dollars</i>

