



2007 SEA SMOKE 'ONE BARREL' PINOT NOIR



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper —never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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: A deeply layered and complex wine. Scents of pomegranate, dark wild berries, lychee and wilted rose petals combine with lush tannins and a seductive finish. The ethereal pleasure of the 2007 One Barrel will continue to develop with additional bottle age.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir; E Block, Clone 667</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.35</i>
TOTAL ACIDITY	<i>0.7g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>Sequin Moreau French oak barrel; one year old</i>

RELEASE DATE *October 2009*

SUGGESTED RETAIL *150 U.S. dollars*

