



2007 SEA SMOKE 'TEN' 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 sixteen to twenty-eight 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 brooding and intense wine. The aromas begin with notes of cola and dark cherry reduction, then lavender, cardamom, fresh plums and a suggestion of fine tea leaves. Firm, mature tannins—evidence of the 2007 Ten's ageability—are followed by a long, velvety finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir (Ten Clones, from which the wine takes its name)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.41</i>
TOTAL ACIDITY	<i>0.7g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>October 2009</i>
SUGGESTED RETAIL	<i>80 U.S. dollars</i>

