



## 2001 SEA SMOKE 'BOTELLA' PINOT NOIR



**WINEMAKING:** Grapes were hand-sorted and gently de-stemmed with no crushing; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for two to four days (depending upon the lot), then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down two to three times per day over a period of 14-30 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 the seeds. After settling overnight, both the free-run and the press wines were racked cleanly to separate barrel lots. The wine was aged for 18 months in French Oak barrels –70 percent in new wood—and was bottled without filtration.

**CHARACTER:** The 2001 Sea Smoke Botella Pinot Noir is dark ruby in color. Subdued at first, the nose evolves into aromas of bright fruits with floral notes. Flavors of black cherry, red berry and violets are balanced out with just a touch of minerals. Not overbearing, this wine is medium bodied and has nicely balanced acidity, complemented by nuances of toasty oak.

<b>APPELLATION</b>	<i>Santa Rita Hills</i>
<b>COMPOSITION</b>	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
<b>ALCOHOL</b>	<i>14.1% by volume</i>
<b>pH</b>	<i>3.45</i>
<b>TOTAL ACIDITY</b>	<i>0.650g/100ml</i>
<b>BRIX AT HARVEST</b>	<i>23.1</i>
<b>PRODUCTION</b>	<i>536 cases</i>
<b>RELEASE DATE</b>	<i>August 2003</i>

