



2004 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 one to four days (depending upon the lot), 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 10 to 14 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 final blend includes lots that expressed lovely, elevated fruit tones and a balanced acid/tannin profile. The wine was aged for 18 months in 40 percent new French oak barrels and was bottled without filtration.

CHARACTER: The 2004 Botella is dark ruby in color and has a bright, fruit forward nose: cherries, cola, wild berries and exotic spices meld beautifully together. This wine is lively, yet sophisticated on the palate. A broad mouth is followed with rich, chewy tannins and a pleasingly long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.5</i>
TOTAL ACIDITY	<i>0.62g/100ml</i>
RELEASE DATE	<i>May 2006</i>
SUGGESTED RETAIL	<i>30 U.S. dollars</i>

