



## 2001 SEA SMOKE 'SOUTHING' 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 final blend includes favored lots with high extraction and intensity of flavor. The wine was aged for 18 months in 100 percent new French Oak barrels and was bottled without filtration.

**CHARACTER:** The 2001 Sea Smoke Southing Pinot Noir is darkly colored; dark berries and black cherry dominate the nose with hints of chocolate. The wine is ample and broad without being cloying. It is gentle on the palate with layers of texture, followed by ripe, supple tannins. Anise and exotic spices emerge on the 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>14.4% by volume</i>
PH	<i>3.36</i>
TOTAL ACIDITY	<i>0.656g/100ml</i>
BRIX AT HARVEST	<i>23.7</i>
PRODUCTION	<i>249 cases</i>
RELEASE DATE	<i>August 2003</i>

