



2002 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 16 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 will be aged for 18 months in 70 percent new French Oak barrels and will be bottled without filtration.

CHARACTER: A seductive, brilliantly complex nose reveals dark fruits and black cherries. Restrained oak is punctuated with hints of dried flowers. The 2002 Southing is silky smooth in the mouth. It has a seamless, well integrated palate that is broad in the middle with velvety tannins and finishes with focused acidity.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.3% by volume</i>
PH	<i>3.53</i>
TOTAL ACIDITY	<i>0.61g/100ml</i>
BRIX AT HARVEST	<i>24.6</i>
RELEASE DATE	<i>October 2004</i>

