



2004 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 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 14 to 18 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 showed elegant fruit, rich middles and developed tannins. The wine was aged for 18 months in 65 percent new French oak barrels and was bottled without filtration.

CHARACTER: Dark garnet in color, the 2004 Southing is elegantly styled. Aromas of wild blueberries and black cherries mingle with violets and subtle dustiness. This wine has ample body and firm, ripe tannins that integrate well with its cool climate acidity. We recommend decanting this wine thirty to sixty minutes prior to drinking, particularly if consumed before 2008.

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>3.54</i>
TOTAL ACIDITY	<i>0.61g/100ml</i>
BRIX AT HARVEST	<i>25.4</i>
RELEASE DATE	<i>May 2006</i>
SUGGESTED RETAIL	<i>50 U.S. dollars</i>

