



2002 SEA SMOKE 'TEN' 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 was aged for 18 months in 100 percent new French Oak barrels and was bottled without filtration.

CHARACTER: This is the inaugural vintage of our showcase Pinot Noir "TEN", so named because it is comprised of our favorite barrel lots of each of the ten Pinot Noir clones on our estate vineyard. Dark and brooding on the nose at first, soon aromas of bright raspberries and exotic sweet spices evolve – cardamom, cinnamon, nutmeg and chocolate. This wine does not disappoint on the palate; it has beautiful balance and structure, with dense tannins and a long, lingering 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>3.47</i>
TOTAL ACIDITY	<i>0.637g/100ml</i>
BRIX AT HARVEST	<i>25.1</i>
RELEASE DATE	<i>October 2004</i>

