



2010 Pinot Noir, Sea Smoke Vineyard

Appellation:	Santa Rita Hills
Vineyard:	Sea Smoke
Clone(s):	Dijon 115 (30%), Dijon 667 (15%), Dijon 777 (55%)
Harvest:	September 30 through October 11, 2011
Yields:	Around 2 tons per acre
Crush:	100% whole berry destemmed into upright new French oak barrels
Innoculum:	Bourgogne RC 212, RA17 after 4-5 day cold soak
Fermentation:	10 day active, with punchdowns 2 times daily
Barrel regime:	16 months in 100% French oak 228L barrels, 60% new
Racking:	Without O ₂ , once early Spring 2011, then prior to bottling March 2012
Bottling:	Without fining or filtration, March 6, 2012
Alcohol:	15.2%
T.A:	0.72 g/100ml
PH:	3.42
Production:	550 cases
Reviews:	96 Points – Wine Enthusiast 96 Points – Wine Spectator 93 Points – Wine Advocate 92 Points – International Wine Cellar