



2008 Pinot Noir, Sea Smoke Vineyard

Appellation:	Santa Rita Hills
Vineyard:	Sea Smoke-Blocks K, L, O, R, S
Clone(s):	Dijon 115, 667 & 777
Harvest:	By hand, 10-2(115) 10-14(667) 10-20(777)
Yields:	Under 2 tons per acre(around 2 pounds per vine)
Crush:	Whole berry destemmed into small, open top oak fermenters
Innoculum:	Burgundy RC212 after 2-5 day cold maceration
Fermentation:	14 day active, with punchdowns 2 times daily
Barrel regime:	16 months in 100% Francois Frere French oak barrels, 80% new
Racking:	Without pumping, once winter 2009, then again prior to bottling late Feb 2010
Bottling:	March 1 st 2010 without fining or filtration
T.A:	0.714 g/100ml
PH:	3.44
Production:	470 cases
Retail Price:	\$80

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