



Botella

~ Tasting Notes ~

2014

2012

2010

2009

2008

2007

2006

2005

2004

2003

2002

2001



2014 Sea Smoke 'Botella' Pinot Noir



Winemaking: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

Character: An immediately approachable wine, offering aromas of dried fruit, and Strawberry compote. On the palate soft flavor of raspberries and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15.3% by volume</i>
pH	<i>3.46</i>
Total Acidity	<i>5.9 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—30% New Barrels</i>
Release Date	<i>October 2016</i>
Suggested Retail	<i>42 U.S. dollars</i>





2012 Sea Smoke 'Botella' Pinot Noir



Winemaking: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

Character: An immediately approachable wine, offering bright aromas of strawberry, dried current and pomegranate tea. On the palate soft flavors of ripe Pluot and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.51% by volume</i>
pH	<i>3.39</i>
Total Acidity	<i>6.9 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—40% New Barrels</i>
Release Date	<i>October 2014</i>
Suggested Retail	<i>42 U.S. dollars</i>





2010 Sea Smoke 'Botella' Pinot Noir



Winemaking: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

Character: An immediately approachable wine, offering bright aromas of watermelon and dried roses. On the palate, soft flavors of bright red berries, star anise and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.35% by volume</i>
pH	<i>3.3</i>
Total Acidity	<i>7.15 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—40% New Barrels</i>
Release Date	<i>October 2012</i>
Suggested Retail	<i>42 U.S. dollars</i>





2009 Sea Smoke 'Botella' Pinot Noir



Winemaking: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

Character: An immediately approachable wine, offering bright aromas of candied cherry, rose petal, and pomegranate tea. On the palate, soft flavors of crushed strawberries and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.4% by volume</i>
pH	<i>3.35</i>
Total Acidity	<i>7.11 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—40% New Barrels</i>
Release Date	<i>October 2011</i>
Suggested Retail	<i>40 U.S. dollars</i>





2008 Sea Smoke 'Botella' Pinot Noir



Winemaking: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

Character: An immediately approachable wine, offering aromas of crushed cherries, forest floor and toasted pine nuts. On the palate, flavors of macerated blueberries and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.58</i>
Total Acidity	<i>0.59g/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—35% New; 65% Re-Used</i>
Release Date	<i>October 2010</i>
Suggested Retail	<i>40 U.S. dollars</i>





2007 SEA SMOKE 'BOTELLA' PINOT NOIR



WINEMAKING: We sorted clusters in the vineyard and then gently destemmed following an evening in our cold room. We removed all 'jack stems' on the sorting table. Musts were cold soaked in open-top fermenters for one to four days, then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down one to three times per day, with a total maceration time of ten to fourteen days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling. We pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight both free-run and press wines were racked to barrels.

CHARACTER: An immediately approachable wine, offering aromas of strawberry compote and bright cherries that give way to blackberries and fresh forest floor. On the palate the 2007 Botella displays flavors of raspberry and hints of cinnamon, finishing with the signature minerality of the heavy clay soil for which this wine is named.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.47</i>
TOTAL ACIDITY	<i>0.65g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% re-used French oak (12 different coopers)</i>
RELEASE DATE	<i>October 2009</i>
SUGGESTED RETAIL	<i>40 U.S. dollars</i>





2006 SEA SMOKE 'BOTELLA' PINOT NOIR



WINEMAKING: Clusters were sorted in the vineyard and then gently destemmed following an evening in our cold room; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), and 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 10 to 14 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 seeds. After settling overnight, both free-run and press wines were racked cleanly to separate barrel lots.

CHARACTER: The 2006 Sea Smoke Botella Pinot Noir expresses lovely, elevated fruit tones with well balanced acidity and tannins. This wine is lively on the palate, with a long crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.7% by volume</i>
pH	<i>3.48</i>
TOTAL ACIDITY	<i>0.616g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% used French oak (12 different coopers)</i>

RELEASE DATE *May 2008*

SUGGESTED RETAIL *40 U.S. dollars*





2005 SEA SMOKE 'BOTELLA' PINOT NOIR



WINEMAKING: Clusters were sorted in the vineyard and then gently destemmed following an evening in our cold room; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), and 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 10 to 14 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 seeds. After settling overnight, both free-run and press wines were racked cleanly to separate barrel lots.

CHARACTER: The 2005 Sea Smoke Botella Pinot Noir expresses lovely, elevated fruit tones with well balanced acidity and tannins. This wine is lively on the palate, with a long crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.7% by volume</i>
pH	<i>3.50</i>
TOTAL ACIDITY	<i>0.63g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% used French oak (12 different coopers)</i>

RELEASE DATE *May 2007*

SUGGESTED RETAIL *40 U.S. dollars*





2004 SEA SMOKE 'BOTELLA' 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 10 to 14 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 expressed lovely, elevated fruit tones and a balanced acid/tannin profile. The wine was aged for 18 months in 40 percent new French oak barrels and was bottled without filtration.

CHARACTER: The 2004 Botella is dark ruby in color and has a bright, fruit forward nose: cherries, cola, wild berries and exotic spices meld beautifully together. This wine is lively, yet sophisticated on the palate. A broad mouth is followed with rich, chewy tannins and a pleasingly long, crisp 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>3.5</i>
TOTAL ACIDITY	<i>0.62g/100ml</i>
RELEASE DATE	<i>May 2006</i>
SUGGESTED RETAIL	<i>30 U.S. dollars</i>





2003 SEA SMOKE 'BOTELLA' 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 10 to 14 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 expressed lovely, elevated fruit tones and a balanced acid/tannin profile. The wine was aged for 18 months in 40 percent new French oak barrels and was bottled without filtration.

CHARACTER: The 2003 Botella is dark ruby in color and has a bright, fruit forward nose: cherries, cola, wild berries and exotic spices meld beautifully together. This wine is lively, yet sophisticated on the palate. A broad mouth is followed with rich, chewy tannins and a pleasingly long, crisp 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>3.59</i>
TOTAL ACIDITY	<i>0.61g/100ml</i>
BRIX AT HARVEST	<i>25.2</i>
RELEASE DATE	<i>October 2005</i>
SUGGESTED RETAIL	<i>26 U.S. dollars</i>





2002 SEA SMOKE 'BOTELLA' 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: Accessible aromas of cherry, coffee and cola are punctuated by nuances of maple syrup. Suggestions of mushrooms and forest floor complete this wine's ample nose. The 2002 Botella's aromas follow through in the mouth, being accentuated by bright cherry fruit on the front of the palate. A rich middle with ripe complex tannins leads to balanced acidity on the 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>14.3% by volume</i>
pH	<i>3.59</i>
TOTAL ACIDITY	<i>0.60g/100ml</i>
BRIX AT HARVEST	<i>24.9</i>
RELEASE DATE	<i>October 2004</i>





2001 SEA SMOKE 'BOTELLA' 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 14-30 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 wine was aged for 18 months in French Oak barrels –70 percent in new wood—and was bottled without filtration.

CHARACTER: The 2001 Sea Smoke Botella Pinot Noir is dark ruby in color. Subdued at first, the nose evolves into aromas of bright fruits with floral notes. Flavors of black cherry, red berry and violets are balanced out with just a touch of minerals. Not overbearing, this wine is medium bodied and has nicely balanced acidity, complemented by nuances of toasty oak.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.1% by volume</i>
pH	<i>3.45</i>
TOTAL ACIDITY	<i>0.650g/100ml</i>
BRIX AT HARVEST	<i>23.1</i>
PRODUCTION	<i>536 cases</i>
RELEASE DATE	<i>August 2003</i>

