



## 2013 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 pomegranate juice. On the palate, soft flavors of black currents and the signature minerality of the 'Botella' clay soils for which this wine is named.

<b>Appellation</b>	<i>Santa Rita Hills</i>
<b>Composition</b>	<i>100% Pinot Noir</i>
<b>Vineyard Source</b>	<i>Exclusively Sea Smoke Estate Vineyard</i>
<b>Alcohol</b>	<i>14.9% by volume</i>
<b>pH</b>	<i>3.41</i>
<b>Total Acidity</b>	<i>6.3 g/L</i>
<b>Barrel Aging</b>	<i>16 months</i>
<b>Oak Profile</b>	<i>Exclusively French Oak—30% New Barrels</i>
<b>Release Date</b>	<i>October 2015</i>
<b>Suggested Retail</b>	<i>42 U.S. dollars</i>

