



**2014 Sea Smoke
'Sea Spray'
Blanc de Noirs**



Winemaking: Hand harvested in early August of 2014, the Pinot Noir for this *methode champenoise* sparkling wine is the result of a careful cluster selection from Sea Smoke's estate vineyard. The grapes were gently pressed following an evening in our cold room, then transferred to stainless tanks to begin a long, cool fermentation, which was completed in neutral French oak barrels. Following 12 months of *sur lie* aging in barrel, the wine was bottle aged an additional 24 months *en tirage* prior to disgorging, with 10 months under cork prior to release. The wine was finished with no dosage, to preserve its finesse.

Character: The Nuanced nose expresses Hibiscus, fresh pear, and brioche. The wine enters the palate with energetic freshness and is enlivened with minerality on the finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>12.01% by volume</i>
pH	<i>3.09</i>
Titrateable Acidity	<i>7.6 g/L</i>
Barrel Aging	<i>12 months</i>
Oak Profile	<i>Exclusively French Oak— Neutral Barrels</i>
Release Date	<i>October 2018</i>
Suggested Retail	<i>80 U.S. dollars</i>

