



2018 Sea Smoke 'Sea Spray' Blanc de Noirs



Winemaking: Hand harvested in early August of 2018, 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 36 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 fresh blueberries, rising dough and rose petal. The wine enters the palate with energetic freshness and is enlivened with minerality on the finish.

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| Appellation | <i>Santa Rita Hills</i> |
| Composition | <i>100% Pinot Noir</i> |
| Vineyard Source | <i>Exclusively Sea Smoke Estate Vineyard</i> |
| Alcohol | <i>12.5% by volume</i> |
| pH | <i>2.96</i> |
| Titrateable Acidity | <i>7.4 g/L</i> |
| Barrel Aging | <i>12 months</i> |
| Oak Profile | <i>Exclusively French Oak— Neutral Barrels</i> |
| Release Date | <i>October 2023</i> |

