



2022 Sea Smoke 'Ten' Pinot Noir



Winemaking: Hand-harvested, clusters were sorted in the vineyard and then gently destemmed following an evening in our cold room. All 'jack stems' were removed on the sorting table. Musts were cold soaked in open-top fermenters for five days, and then inoculated with cultured yeasts to begin slow fermentation. Each tank was manually punched down two times per day, with a total maceration time of sixteen to twenty-eight days. Upon completion of primary fermentation and maceration, all free run wine was transferred to tank for settling, and then pressed at extremely low pressure (0.08 bars) to avoid extracting bitterness. After settling overnight both free-run and press wines were racked to barrels. Ten was bottled with no fining and no filtration.

Character: A brooding and intense wine. The aromas begin with notes of blueberry, cassis, a hint of lavender followed by a myriad of exotic spices, some hazelnut, thyme and an element of licorice. Firm, mature tannins—evidence of Ten's ageability—are followed by a long, velvety finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir (Ten Clones, from which the wine takes its name)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard 14.6% by volume</i>
Alcohol	<i>3.52</i>
pH	<i>5.9 g/L</i>
Total Acidity	<i>16 months</i>
Barrel Aging	<i>Exclusively French Oak—56% New Barrels</i>
Oak Profile	
Bottles Release	<i>750ml and Magnums</i>
Date	<i>September 2024</i>

