



Chardonnay

~ Tasting Notes ~

2017

2016

2015

2014

2013

2012

2011

2010

2009

2008

2007

2006

2005



2017 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2017 Sea Smoke Chardonnay was aged for a total of 10 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of white peach, lemongrass, orange blossoms. Complemented by honeysuckle and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.7% by volume</i>
pH	<i>3.39</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>10 months</i>
Oak Profile	<i>Exclusively French Oak—24% New Barrels</i>
Native Yeast	<i>Fermentation 30%</i>
Release Date	<i>October 2019</i>
Suggested Retail	<i>70 U.S. dollars</i>





2016 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2016 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of peonies, orange peel and slight key lime. Complemented by honeycomb and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15% by volume</i>
pH	<i>3.35</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—26% New Barrels</i>
Release Date	<i>October 2018</i>
Suggested Retail	<i>65 U.S. dollars</i>





2015 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2015 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of Lychee, honey suckle and grapefruit zest. The wine is complemented by a focused mid-palate of warm croissant, Peach and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15% by volume</i>
pH	<i>3.37</i>
Total Acidity	<i>6.0 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—26% New Barrels</i>
Release Date	<i>October 2017</i>
Suggested Retail	<i>60 U.S. dollars</i>





2014 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2014 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of mango, white flowers and slight tangerine. Complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15% by volume</i>
pH	<i>3.54</i>
Total Acidity	<i>5.0 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2016</i>
Suggested Retail	<i>60 U.S. dollars</i>





2013 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2013 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of fresh apricot, white flowers and mangosteen. Complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.9% by volume</i>
pH	<i>3.49</i>
Total Acidity	<i>5.98 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2015</i>
Suggested Retail	<i>60 U.S. dollars</i>





2012 Sea Smoke 'Streamside' Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2012 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of lemon curd, white peach, cut stone and jasmine — complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.9% by volume</i>
pH	<i>3.47</i>
Total Acidity	<i>5.98 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2014</i>
Suggested Retail	<i>60 U.S. dollars</i>





2011 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2011 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of honeysuckle, key lime and wet shale—complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.4</i>
Total Acidity	<i>5.8 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2013</i>





2010 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2010 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of dusty peach, star fruit, rock dust and honeysuckle—complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.37</i>
Total Acidity	<i>6.8 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2012</i>
Suggested Retail	<i>59 U.S. dollars</i>





2009 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2009 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of lily, hibiscus nectar, honeydew, wet shale and warm macadamia—complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.9% by volume</i>
pH	<i>3.42</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2011</i>
Suggested Retail	<i>52 U.S. dollars</i>





2008 Sea Smoke Chardonnay 1.5L



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2008 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of apricots, orange flower water, vanilla bean and lychee nut—complemented by a nicely balanced mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay (Wente Clone)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.26</i>
Total Acidity	<i>.63mg/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak – 55% New</i>
Release Date	<i>October 2010</i>
Suggested Retail	<i>120 U.S. dollars</i>





2007 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, the chilled grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2007 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: An elegant Chardonnay with aromas of macadamia, bananas foster and honeydew, complemented by a rich mid-palate and the refreshing cool climate acidity of our estate vineyard.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.24</i>
TOTAL ACIDITY	<i>.74mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>

RELEASE DATE *October 2009*

SUGGESTED RETAIL *120 U.S. dollars*





2006 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2006 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: Sea Smoke produces a limited bottling of estate-grown Chardonnay each vintage. In years past, this small-production Chardonnay has been dedicated to our “Gratis” program, and has not been available for sale. After years of requests from loyal customers wishing to purchase more of this unique wine, we are pleased to offer Sea Smoke Chardonnay for sale, exclusively to List members, in magnum format. Aside from the larger format, this wine is identical to our “Gratis” Chardonnay. Embodying a unique expression of our Sea Smoke Estate Vineyard, it reflects low crop yields and is crafted with loving attention and 100 percent new oak. This rich and concentrated wine displays good weight, balanced by excellent acidity. Offering layered tropical fruit and ripe pear elements, with notes of almond and hazelnut, this Chardonnay’s creamy mouthfeel is complemented by a long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.34</i>
TOTAL ACIDITY	<i>.719mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>

RELEASE DATE *Fall 2008*

SUGGESTED RETAIL *100 U.S. dollars*





2005 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2005 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: Sea Smoke produces a limited bottling of estate-grown Chardonnay each vintage. In years past, this small-production Chardonnay has been dedicated to our “Gratis” program, and has not been available for sale. After years of requests from loyal customers wishing to purchase more of this unique wine, we are pleased to offer Sea Smoke Chardonnay for sale, exclusively to List members, in magnum format. Aside from the larger format, this wine is identical to our “Gratis” Chardonnay. Embodying a unique expression of our Sea Smoke Estate Vineyard, it reflects low crop yields and is crafted with loving attention and 100 percent new oak. This rich and concentrated wine displays good weight, balanced by excellent acidity. Offering layered tropical fruit and ripe pear elements, with notes of almond and hazelnut, this Chardonnay’s creamy mouthfeel is complemented by a long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.37</i>
TOTAL ACIDITY	<i>.67mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>

RELEASE DATE *Fall 2008*

SUGGESTED RETAIL *100 U.S. dollars*

