



Southing

~ Tasting Notes ~

2017

2016

2015

2014

2013

2012

2011

2010

2009

2008

2007

2006

2005

2004

2003

2002

2001



2017 Sea Smoke 'Southing' 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 fourteen to eighteen 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. Southing was bottled with no fining and no filtration.

Character: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The ever-changing nose of the 2017 Southing exhibits baked strawberry, floral scents of rose and violet; and subtle spices. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.7% by volume</i>
pH	<i>3.44</i>
Titrateable Acidity	<i>6.1 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—28% New Barrels</i>

Bottles	<i>750ml and Magnums</i>
Release Date	<i>October 2019</i>
Suggested Retail	<i>70 U.S. dollars and 145 U.S. dollars</i>





2016 Sea Smoke 'Southing' 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 fourteen to eighteen 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. Southing was bottled with no fining and no filtration.

Character: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The ever-changing nose of the 2016 Southing exhibits boysenberry, dried cherry, savory spices and fresh plum. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.8% by volume</i>
pH	<i>3.45</i>
Titrateable Acidity	<i>6.1 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—45% New Barrels</i>

Bottles	<i>750ml and Magnums</i>
Release Date	<i>October 2018</i>
Suggested Retail	<i>65 U.S. dollars and 135 U.S. dollars</i>





2015 Sea Smoke 'Southing' 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 fourteen to eighteen 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. Southing was bottled with no fining and no filtration.

Character: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The ever-changing nose of the Southing exhibits dark fruits, such as Blackberry and plum skin, as well as some baking spice and fresh flowers (Violet & Lilac). The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.53</i>
Titrateable Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—45% New Barrels</i>
Bottles	<i>750ml</i>
Release Date	<i>October 2017</i>
Suggested Retail	<i>64 U.S. dollars</i>





2014 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The ever-changing nose of the 2014 Southing exhibits Montmorency cherry, baking spice and dried flowers. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>	
Composition	<i>100% Pinot Noir</i>	
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>	
Alcohol	<i>14.6% by volume</i>	
pH	<i>3.45</i>	
Titrateable Acidity	<i>6.3 g/L</i>	
Barrel Aging	<i>16 months</i>	
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>	

Bottles	<i>750ml</i>	<i>1.5ml</i>
Release Date	<i>October 2016</i>	<i>October 2016</i>
Suggested Retail	<i>60 U.S. dollars</i>	<i>125 U.S. dollars</i>





2013 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The ever-changing nose of the 2013 Southing exhibits dusty red fruit, savory spices and rose petals. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>	
Composition	<i>100% Pinot Noir</i>	
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>	
Alcohol	<i>14.6% by volume</i>	
pH	<i>3.45</i>	
Titrateable Acidity	<i>6.3 g/L</i>	
Barrel Aging	<i>16 months</i>	
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>	

Bottles	<i>750ml</i>	<i>1.5ml</i>
Release Date	<i>October 2015</i>	<i>October 2015</i>
Suggested Retail	<i>60 U.S. dollars</i>	<i>125 U.S. dollars</i>





2012 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The 2012 Southing exhibits bright fruits, sassafras, fresh iris and damp earth. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>	
Composition	<i>100% Pinot Noir</i>	
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>	
Alcohol	<i>14.58% by volume</i>	
pH	<i>3.42</i>	
Titrateable Acidity	<i>6.5 g/L</i>	
Barrel Aging	<i>16 months</i>	
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>	

Bottles	<i>750ml</i>	<i>1.5ml</i>
Release Date	<i>October 2014</i>	<i>October 2014</i>
Suggested Retail	<i>60 U.S. dollars</i>	<i>125 U.S. dollars</i>





2011 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The ever-changing nose of the 2011 Southing exhibits red currants, persimmons, fresh flowers and river rock. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.4</i>
Titrateable Acidity	<i>6.7 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>
Suggested Retail	<i>59 U.S. dollars</i>





2010 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The seductive nose of the 2010 Southing exhibits fresh crushed flowers, persimmon, morels and cola. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.42% by volume</i>
pH	<i>3.36</i>
Titrateable Acidity	<i>7 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 (Magnums: \$124)</i>





2009 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The seductive nose of the 2009 Southing exhibits fresh leather, rose water, black cherry, violets and hint of macerated cherry. The fine tannins and minerality are enhanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.33</i>
Titrateable Acidity	<i>6.7 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>

Release Date *October 2011*

Suggested Retail *52 U.S. dollars (Magnums: \$120)*





2008 Sea Smoke 'Southing' 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 fourteen to eighteen 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: Each year, our goal for Southing is to create the ideal marriage of complexity and elegance. The seductive nose of the 2008 Southing exhibits clove, dusty blueberry, cola, violets and hint of pineapple guava. The voluptuous mouthfeel and fine tannins are balanced by our estate vineyard's characteristic cool climate acidity.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.55% by volume</i>
pH	<i>3.32</i>
Titrateable Acidity	<i>0.69g/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New; 45% Re-Used</i>
Release Date	<i>October 2010</i>
Suggested Retail	<i>52 U.S. dollars (Magnums: \$120)</i>





2007 SEA SMOKE 'SOUTHING' 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 fourteen to eighteen 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: The 2007 Southing is a marriage of complexity and elegance. The seductive nose begins with a combination of dried and fresh flowers, then blueberries, fresh chanterelle, and a hint of guava. The voluptuous mouthfeel and fine tannins are balanced by our estate vineyard's characteristic cool climate acidity.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</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>0.7g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>65% new French oak, 35% re-used French oak (12 different coopers)</i>
RELEASE DATE	<i>October 2009</i>
SUGGESTED RETAIL	<i>50 U.S. dollars</i>





2006 SEA SMOKE 'SOUTHING' PINOT NOIR



WINEMAKING: Clusters were sorted in the vineyard, and then gently destemmed following an evening in our cold room; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), and then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down one to three times per day over a period of 14 to 18 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from seeds. After settling overnight, both free-run and press wines were racked cleanly to separate barrel lots.

CHARACTER: The 2006 Sea Smoke Southing Pinot Noir shows elegant fruit, a rich middle palate, firm tannins and Sea Smoke Vineyard's signature cool climate acidity. Aromas of wild blueberries, violets and a subtle dustiness are characteristic of this wine. We recommend decanting thirty to sixty minutes prior to drinking, particularly if consumed before 2010.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.7% by volume</i>
pH	<i>3.48</i>
TOTAL ACIDITY	<i>0.619g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>65% new French oak, 35% used French oak (12 different coopers)</i>

RELEASE DATE *May 2008*

SUGGESTED RETAIL *50 U.S. dollars*





2005 SEA SMOKE 'SOUTHING' PINOT NOIR



WINEMAKING: Clusters were sorted in the vineyard, and then gently destemmed following an evening in our cold room; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), and then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down one to three times per day over a period of 14 to 18 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from seeds. After settling overnight, both free-run and press wines were racked cleanly to separate barrel lots.

CHARACTER: The 2005 Sea Smoke Southing Pinot Noir shows elegant fruit, a rich middle palate, firm tannins and Sea Smoke Vineyard's signature cool climate acidity. Aromas of wild blueberries, violets and a subtle dustiness are characteristic of this wine. We recommend decanting thirty to sixty minutes prior to drinking, particularly if consumed before 2009.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.7% by volume</i>
pH	<i>3.50</i>
TOTAL ACIDITY	<i>0.63g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>65% new French oak, 35% used French oak (12 different coopers)</i>

RELEASE DATE *May 2007*

SUGGESTED RETAIL *50 U.S. dollars*





2004 SEA SMOKE 'SOUTHING' PINOT NOIR



WINEMAKING: Grapes were hand-sorted and gently de-stemmed with no crushing; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down one to three times per day over a period of 14 to 18 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight, both the free-run and the press wines were racked cleanly to separate barrel lots. The final blend includes lots that showed elegant fruit, rich middles and developed tannins. The wine was aged for 18 months in 65 percent new French oak barrels and was bottled without filtration.

CHARACTER: Dark garnet in color, the 2004 Southing is elegantly styled. Aromas of wild blueberries and black cherries mingle with violets and subtle dustiness. This wine has ample body and firm, ripe tannins that integrate well with its cool climate acidity. We recommend decanting this wine thirty to sixty minutes prior to drinking, particularly if consumed before 2008.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.54</i>
TOTAL ACIDITY	<i>0.61g/100ml</i>
BRIX AT HARVEST	<i>25.4</i>
RELEASE DATE	<i>May 2006</i>
SUGGESTED RETAIL	<i>50 U.S. dollars</i>





2003 SEA SMOKE 'SOUTHING' PINOT NOIR



WINEMAKING: Grapes were hand-sorted and gently de-stemmed with no crushing; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for one to four days (depending upon the lot), then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down one to three times per day over a period of 14 to 18 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight, both the free-run and the press wines were racked cleanly to separate barrel lots. The final blend includes lots that showed elegant fruit, rich middles and developed tannins. The wine was aged for 20 months in 65 percent new French oak barrels and was bottled without filtration.

CHARACTER: Dark garnet in color, the 2003 Southing is elegantly styled. Aromas of wild blueberries and black cherries mingle with violets and subtle dustiness. This wine has ample body and firm, ripe tannins that integrate well with its cool climate acidity. We recommend decanting this wine thirty to sixty minutes prior to drinking, particularly if consumed before 2007.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.56</i>
TOTAL ACIDITY	<i>0.62g/100ml</i>
BRIX AT HARVEST	<i>25.2</i>
RELEASE DATE	<i>October 2005</i>
SUGGESTED RETAIL	<i>46 U.S. dollars</i>





2002 SEA SMOKE 'SOUTHING' PINOT NOIR



WINEMAKING: Grapes were hand-sorted and gently de-stemmed with no crushing; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for two to four days (depending upon the lot), then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down two to three times per day over a period of 16 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight, both the free-run and the press wines were racked cleanly to separate barrel lots. The final blend includes favored lots with high extraction and intensity of flavor. The wine will be aged for 18 months in 70 percent new French Oak barrels and will be bottled without filtration.

CHARACTER: A seductive, brilliantly complex nose reveals dark fruits and black cherries. Restrained oak is punctuated with hints of dried flowers. The 2002 Southing is silky smooth in the mouth. It has a seamless, well integrated palate that is broad in the middle with velvety tannins and finishes with focused acidity.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.3% by volume</i>
PH	<i>3.53</i>
TOTAL ACIDITY	<i>0.61g/100ml</i>
BRIX AT HARVEST	<i>24.6</i>
RELEASE DATE	<i>October 2004</i>





2001 SEA SMOKE 'SOUTHING' PINOT NOIR



WINEMAKING: Grapes were hand-sorted and gently de-stemmed with no crushing; 'jack stems' were removed by hand. The must was cold-soaked in open-top fermenters for two to four days (depending upon the lot), then inoculated with a cultured yeast to begin a slow fermentation. Each tank was manually punched down two to three times per day over a period of 14-30 days. Upon completion of primary fermentation, and the desired number of maceration days, all free-run wine was transferred to tank for settling. Pressing was done at extremely low pressure (0.08 bars) to avoid extracting bitterness from the seeds. After settling overnight, both the free-run and the press wines were racked cleanly to separate barrel lots. The final blend includes favored lots with high extraction and intensity of flavor. The wine was aged for 18 months in 100 percent new French Oak barrels and was bottled without filtration.

CHARACTER: The 2001 Sea Smoke Southing Pinot Noir is darkly colored; dark berries and black cherry dominate the nose with hints of chocolate. The wine is ample and broad without being cloying. It is gentle on the palate with layers of texture, followed by ripe, supple tannins. Anise and exotic spices emerge on the long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i> <i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>
ALCOHOL	<i>14.4% by volume</i>
PH	<i>3.36</i>
TOTAL ACIDITY	<i>0.656g/100ml</i>
BRIX AT HARVEST	<i>23.7</i>
PRODUCTION	<i>249 cases</i>
RELEASE DATE	<i>August 2003</i>

