



For years, vintners have coveted a stretch of land in the western end of Santa Barbara's Santa Rita Hills AVA known to have the perfect microclimate, soils, and exposure to grow world-class Pinot Noir. In 1999, fulfilling a long-held dream of owner Bob Davids, this sought-after stretch of land became Sea Smoke Vineyard.

At Sea Smoke, our objective is to produce the best Pinot Noir possible from our unique vineyard site. Located on south-facing hillside bluffs, our estate vineyard benefits from excellent sun exposure - producing grapes with optimum flavor, color and tannin development. The heat generated during the day is moderated each evening by a marine fog layer (sea "smoke"), which travels up the Santa Ynez River canyon, cooling the vines and resulting in a longer ripening period. This extended 'hangtime' allows the grape tannins to fully ripen prior to harvest, creating wines that are rich and supple.

Our pursuit of great Pinot Noir can also be seen in the meticulous management of our estate vineyard. We strive for low crop yields and small grape clusters of intense flavor. To this end, our rich clay soils are planted with ten, top-quality Pinot Noir clones on vigor-reducing rootstocks. While we employ the latest technology in the vineyard to help us achieve vine balance and vigor reduction, we also recognize that technology is no replacement for skilled people. Every one of our vines receives personal handling from our vineyard crew seven to eight times each year - every vine. As stewards of this remarkable piece of land, we are also dedicated to its long-term wellbeing. In this spirit, we have been farming Sea Smoke sustainably since 2003, and now farm 80 acres biodynamically, including the blocks destined for our Sea Smoke Chardonnay and Sea Spray Blanc de Noirs.

Every growing season, our winemaking team works to determine the optimum timing for the harvest of each block. After hand harvesting, grapes are brought to the winery for destemming and table sorting. During this process each lot is carefully studied, taking into consideration parameters such as fruit integrity, clonal characteristics and soil profile, before proceeding with fermentation. Each block and clone combination is kept separate throughout the winemaking process, enabling us to develop an intimate knowledge of how they respond to specific barrels in our cellar. These individual lots form the basis of a complex flavor palette from which final blending decisions are made by our team.

To ensure our loyal customers access to these limited-production wines, we have created *The List*. Simple and fair, *The List* is an uncomplicated allocation system offering members the opportunity to purchase our wines. Although production of Sea Smoke is limited and they can be difficult to find, joining *The List* guarantees your allocation. Unlike wine clubs, there is absolutely no purchase commitment and no cost to join. For more information about our new releases, or to join *The List* and receive your allocation of upcoming vintages, please visit our website at www.seasmoke.com.