



Ten

~ Tasting Notes ~

2014

2013

2012

2011

2010

2009

2008

2007

2006

2005

2004

2003

2002



2014 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of cola and black currant, then a myriad of spices, dusty blueberry and a hint of tea leaves. 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</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.49</i>
Total Acidity	<i>5.9 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—70% New Barrels</i>

Bottles	<i>750ml</i>	<i>1.5ml</i>
Release Date	<i>October 2016</i>	<i>October 2016</i>
Suggested Retail	<i>82 U.S. dollars</i>	<i>175 U.S. dollars</i>





2013 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of dried blueberries and fresh blackberries, then a myriad of spices, lavender and black cherry. 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</i>
Alcohol	<i>14.56% by volume</i>
pH	<i>3.46</i>
Total Acidity	<i>6.2 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—70% New Barrels</i>

Bottles	<i>750ml</i>	<i>1.5l</i>
Release Date	<i>October 2015</i>	<i>October 2015</i>
Suggested Retail	<i>82 U.S. dollars</i>	<i>175 U.S. dollars</i>





2012 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of dried lavender and dark cherry, then a myriad of spices, blueberry and dusty slate. 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</i> <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.48</i>
Total Acidity	<i>6.2 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—65% New Barrels</i>

Bottles	<i>750ml</i>	<i>1.5l</i>
Release Date	<i>October 2014</i>	<i>October 2014</i>
Suggested Retail	<i>82 U.S. dollars</i>	<i>175 U.S. dollars</i>





2011 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of dried flowers and blackberries, then sandalwood, fresh plum and nutmeg. 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</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.4</i>
Total Acidity	<i>6.8 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—65% New Barrels</i>
Release Date	<i>October 2013</i>
Suggested Retail	<i>82 U.S. dollars</i>





2010 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of noble fir, ganache, dusty blueberry and blackberry cobbler. 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</i> <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.65% by volume</i>
pH	<i>3.38</i>
Total Acidity	<i>6.9 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—65% New Barrels</i>
Release Date	<i>October 2012</i>
Suggested Retail	<i>82 U.S. dollars</i>





2009 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of chocolate cake, dried blueberry and lavender, then cassis and dusty black berries. 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</i> <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.39</i>
Total Acidity	<i>6.7 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—65% New Barrels</i>
Release Date	<i>October 2011</i>
Suggested Retail	<i>80 U.S. dollars</i>





2008 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of sweet black plums, dried black cherry and lavender, then dusty cocoa and rose water. 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</i> <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.56% by volume</i>
pH	<i>3.51</i>
Total Acidity	<i>0.68g/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—75% New; 25% Re-Used</i>
Release Date	<i>October 2010</i>
Suggested Retail	<i>80 U.S. dollars</i>





2007 SEA SMOKE 'TEN' 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 sixteen to twenty-eight 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: A brooding and intense wine. The aromas begin with notes of cola and dark cherry reduction, then lavender, cardamom, fresh plums and a suggestion of fine tea leaves. Firm, mature tannins—evidence of the 2007 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</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.41</i>
TOTAL ACIDITY	<i>0.7g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>October 2009</i>
SUGGESTED RETAIL	<i>80 U.S. dollars</i>





2006 SEA SMOKE 'TEN' 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 16 plus days; some tanks had maceration periods of up to 28 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 Ten Pinot Noir shows deep extraction and intensity of flavor, maintains good balance across the palate, and culminates in a firm, but velvety finish. Aromas of dark plum, black cherry, currants, as well as cedar and a hint of earthiness 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> <i>(Ten Clones, from which the wine takes its name)</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>0.635g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% New Oak</i>
RELEASE DATE	<i>May 2008</i>

SUGGESTED RETAIL *80 U.S. dollars*





2005 SEA SMOKE 'TEN' 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 16 plus days; some tanks had maceration periods of up to 28 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 Ten Pinot Noir shows deep extraction and intensity of flavor, maintains good balance across the palate, and culminates in a firm, but velvety finish. Aromas of dark plum, black cherry, currants, as well as cedar and a hint of earthiness 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> <i>(Ten Clones, from which the wine takes its name)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.9% by volume</i>
pH	<i>3.51</i>
TOTAL ACIDITY	<i>0.63g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak (12 different coopers)</i>
RELEASE DATE	<i>May 2007</i>

SUGGESTED RETAIL *70 U.S. dollars*





2004 SEA SMOKE 'TEN' 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 16 plus days; some tanks underwent a longer maceration period of up to 28 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 2004 Ten is a darkly colored and substantial wine. It is slow to develop in the glass, ultimately revealing aromas of dark plum, black cherry and currants, along with notes of cedar and a hint of earthiness. Remarkably rich in texture, the wine maintains good balance across the palate and culminates in a firm, but velvety finish. 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 *70 U.S. dollars*





2003 SEA SMOKE 'TEN' 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 16 plus days; some tanks underwent a longer maceration period of up to 28 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 20 months in 100 percent new French oak barrels and was bottled without filtration.

CHARACTER: Our second vintage of Ten is a darkly colored and substantial wine. It is slow to develop in the glass, ultimately revealing aromas of dark plum, black cherry and currants, along with notes of cedar and a hint of earthiness. Remarkably rich in texture, the wine maintains good balance across the palate and culminates in a firm, but velvety finish. 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>3.53</i>
TOTAL ACIDITY	<i>0.64g/100ml</i>
BRIX AT HARVEST	<i>25.4</i>
RELEASE DATE	<i>October 2005</i>
SUGGESTED RETAIL	<i>66 U.S. dollars</i>





2002 SEA SMOKE 'TEN' 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 was aged for 18 months in 100 percent new French Oak barrels and was bottled without filtration.

CHARACTER: This is the inaugural vintage of our showcase Pinot Noir "TEN", so named because it is comprised of our favorite barrel lots of each of the ten Pinot Noir clones on our estate vineyard. Dark and brooding on the nose at first, soon aromas of bright raspberries and exotic sweet spices evolve – cardamom, cinnamon, nutmeg and chocolate. This wine does not disappoint on the palate; it has beautiful balance and structure, with dense tannins and a long, lingering 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>14.5% by volume</i>
PH	<i>3.47</i>
TOTAL ACIDITY	<i>0.637g/100ml</i>
BRIX AT HARVEST	<i>25.1</i>
RELEASE DATE	<i>October 2004</i>

