



Sea Spray

~ Tasting Notes ~

2013

2012 *LD*

2012

2011

2008



2013 Sea Smoke 'Sea Spray' Sparkling Wine



Winemaking: Hand harvested in late August of 2013, the Pinot Noir for this *methode champenoise* sparkling wine is the result of a careful cluster selection from Sea Smoke's estate vineyard. The grapes were gently pressed following an evening in our cold room, then transferred to stainless tanks to begin a long, cool fermentation, which was completed in once-used and neutral French oak barrels. Following 12 months of *sur lie* aging in barrel, the wine was bottle aged an additional 22 months *en tirage* prior to disgorging. The wine was finished with no dosage, to preserve its finesse.

Character: The nuanced nose expresses jasmine, rising dough and nectarine. The wine enters the palate with energetic freshness, and finishes with delightful length.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>12.45% by volume</i>
pH	<i>3.24</i>
Titrateable Acidity	<i>8.26 g/L</i>
Barrel Aging	<i>12 months</i>
Oak Profile	<i>Exclusively French Oak— once-used and neutral barrels</i>
Release Date	<i>October 2016</i>
Suggested Retail	<i>80 U.S. dollars</i>





2012 L.D. Sea Smoke 'Sea Spray' Sparkling Wine



Winemaking: Hand harvested in late August of 2012, the Pinot Noir for this *methode champenoise* sparkling wine is the result of a careful cluster selection from Sea Smoke's estate vineyard. The grapes were gently pressed following an evening in our cold room, then transferred to stainless tanks to begin a long, cool fermentation, which was completed in once-used and neutral French oak barrels. Following nine months of *sur lie* aging in barrel, the wine was bottle aged an additional 24 months *en tirage* prior to disgorging. The wine was finished with no dosage, to preserve its finesse.

Character: The nuanced nose expresses lilies, fresh pastries and green fig. The wine enters the palate with energetic freshness with delightful length.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>11.9% by volume</i>
pH	<i>3.15</i>
Titrateable Acidity	<i>9 g/L</i>
Barrel Aging	<i>9 months</i>
Oak Profile	<i>Exclusively French Oak— once-used and neutral barrels</i>
Release Date	<i>October 2015</i>
Suggested Retail	<i>80 U.S. dollars</i>





2012 Sea Smoke 'Sea Spray' Sparkling Wine



Winemaking: Hand harvested in late August of 2011, the Pinot Noir for this *methode champenoise* sparkling wine is the result of a careful cluster selection from Sea Smoke's estate vineyard. The grapes were gently pressed following an evening in our cold room, then transferred to stainless tanks to begin a long, cool fermentation, which was completed in once-used and neutral French oak barrels. Following six months of *sur lie* aging in barrel, the wine was bottle aged an additional 16 months *en tirage* prior to disgorging. The wine was finished with no dosage, to preserve its finesse.

Character: The nuanced nose expresses aromas of lilies, fresh pastry and green fig. The wine enters the palate with energetic freshness and finishes with delightful length.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>11.9% by volume</i>
pH	<i>3.15</i>
Titrateable Acidity	<i>9.01 g/L</i>
Barrel Aging	<i>6 months</i>
Oak Profile	<i>Exclusively French Oak— once-used and neutral barrels</i>
Release Date	<i>October 2014</i>
Suggested Retail	<i>80 U.S. dollars</i>





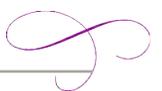
2011 Sea Smoke 'Sea Spray' Sparkling Wine



Winemaking: Hand harvested in late August of 2011, the Pinot Noir for this *methode champenoise* sparkling wine is the result of a careful cluster selection from Sea Smoke's estate vineyard. The grapes were gently pressed following an evening in our cold room, then transferred to stainless tanks to begin a long, cool fermentation, which was completed in once-used and neutral French oak barrels. Following six months of *sur lie* aging in barrel, the wine was bottle aged an additional 16 months *en tirage* prior to disgorging. The wine was finished with no dosage, to preserve its finesse.

Character: The nuanced nose expresses cranberries, lavender, fresh bread and lemon curd. The wine enters the palate with energetic freshness and finishes with delightful length.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>12% by volume</i>
pH	<i>3.1</i>
Titrateable Acidity	<i>8.5 g/L</i>
Barrel Aging	<i>6 months</i>
Oak Profile	<i>Exclusively French Oak— once-used and neutral barrels</i>
Release Date	<i>October 2013</i>





2008 Sea Smoke 'Sea Spray' Sparkling Wine



Winemaking: Hand harvested in late August of 2008, the Pinot Noir for this *methode champenoise* sparkling wine is the result of a careful cluster selection from Sea Smoke's estate vineyard. The grapes were gently pressed following an evening in our cold room, then transferred to stainless tanks to begin a long, cool fermentation, which was completed in once-used and neutral French oak barrels. Following six months of *sur lie* aging in barrel, the wine was bottle aged an additional 16 months *en tirage* prior to disgorging. The wine was finished with minimal dosage, to preserve its finesse.

Character: This *blanc de noirs* sparkling wine is elegant in style, with a smooth mouthfeel and layers of complexity resulting from extensive aging *sur lie*. The nuanced nose expresses violets, grapefruit and caramel. The wine enters the palate fresh and lively and finishes with delightful length.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>10.85% by volume</i>
pH	<i>2.95</i>
Titrateable Acidity	<i>9.37 g/L</i>
Barrel Aging	<i>6 months</i>
Oak Profile	<i>Exclusively French Oak— once-used and neutral barrels</i>

Release Date *December 2011*

Suggested Retail *80 U.S. dollars*

