



**2016 Sea Smoke  
'Sea Spray'  
Blanc de Noirs**



**Winemaking:** Hand harvested in early August of 2016, 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 neutral French oak barrels. Following 12 months of *sur lie* aging in barrel, the wine was bottle aged an additional 36 months *en tirage* prior to disgorging, with 10 months under cork prior to release. The wine was finished with no dosage, to preserve its finesse.

**Character:** The nuanced nose expresses fresh blueberries, rising dough and rose petal. The wine enters the palate with energetic freshness and is enlivened with minerality on the finish.

<b>Appellation</b>	<i>Santa Rita Hills</i>
<b>Composition</b>	<i>100% Pinot Noir</i>
<b>Vineyard Source</b>	<i>Exclusively Sea Smoke Estate Vineyard</i>
<b>Alcohol</b>	<i>12.5% by volume</i>
<b>pH</b>	<i>3.14</i>
<b>Titrateable Acidity</b>	<i>8 g/L</i>
<b>Barrel Aging</b>	<i>12 months</i>
<b>Oak Profile</b>	<i>Exclusively French Oak— Neutral Barrels</i>
<b>Release Date</b>	<i>October 2021</i>

