



Botella

Southing

Ten

One Barrel

Sea Spray

Chardonnay

Gratis

Eau de Sea

Seaport

~ Tasting Notes ~



Botella

~ Tasting Notes ~

2014

2013

2012

2010

2009

2008

2007

2006

2005

2004

2003

2002

2001



2014 Sea Smoke 'Botella' 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 ten to fourteen 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: An immediately approachable wine, offering aromas of dried fruit, and Strawberry compote. On the palate soft flavor of raspberries and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15.3% by volume</i>
pH	<i>3.46</i>
Total Acidity	<i>5.9 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—30% New Barrels</i>
Release Date	<i>October 2016</i>





2013 Sea Smoke 'Botella' 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 ten to fourteen 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: An immediately approachable wine, offering aromas of dried fruit, and pomegranate juice. On the palate, soft flavors of black currents and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.9% by volume</i>
pH	<i>3.41</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—30% New Barrels</i>
Release Date	<i>October 2015</i>





2012 Sea Smoke 'Botella' 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 ten to fourteen 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: An immediately approachable wine, offering bright aromas of strawberry, dried current and pomegranate tea. On the palate soft flavors of ripe Pluot and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.51% by volume</i>
pH	<i>3.39</i>
Total Acidity	<i>6.9 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—40% New Barrels</i>
Release Date	<i>October 2014</i>





2010 Sea Smoke 'Botella' 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 ten to fourteen 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: An immediately approachable wine, offering bright aromas of watermelon and dried roses. On the palate, soft flavors of bright red berries, star anise and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.35% by volume</i>
pH	<i>3.3</i>
Total Acidity	<i>7.15 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—40% New Barrels</i>
Release Date	<i>October 2012</i>





2009 Sea Smoke 'Botella' 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 ten to fourteen 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: An immediately approachable wine, offering bright aromas of candied cherry, rose petal, and pomegranate tea. On the palate, soft flavors of crushed strawberries and the signature minerality of the 'Botella' clay soils for which this wine is named.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.4% by volume</i>
pH	<i>3.35</i>
Total Acidity	<i>7.11 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—40% New Barrels</i>
Release Date	<i>October 2011</i>





2008 Sea Smoke 'Botella' 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 ten to fourteen 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: An immediately approachable wine, offering aromas of crushed cherries, forest floor and toasted pine nuts. On the palate, flavors of macerated blueberries and the signature minerality of the 'Botella' clay soils for which this wine is named.

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>3.58</i>
Total Acidity	<i>0.59g/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—35% New; 65% Re-Used</i>
Release Date	<i>October 2010</i>





2007 SEA SMOKE ‘BOTELLA’ 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 ten to fourteen 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: An immediately approachable wine, offering aromas of strawberry compote and bright cherries that give way to blackberries and fresh forest floor. On the palate the 2007 Botella displays flavors of raspberry and hints of cinnamon, finishing with the signature minerality of the heavy clay soil for which this wine is named.

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>3.47</i>
TOTAL ACIDITY	<i>0.65g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% re-used French oak (12 different coopers)</i>
RELEASE DATE	<i>October 2009</i>





2006 SEA SMOKE ‘BOTELLA’ 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 10 to 14 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 Botella Pinot Noir expresses lovely, elevated fruit tones with well balanced acidity and tannins. This wine is lively on the palate, with a long crisp finish.

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>0.616g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>40% new French oak, 60% used French oak (12 different coopers)</i>
RELEASE DATE	<i>May 2008</i>





2005 SEA SMOKE ‘BOTELLA’ 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 10 to 14 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 Botella Pinot Noir expresses lovely, elevated fruit tones with well balanced acidity and tannins. This wine is lively on the palate, with a long crisp finish.

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>40% new French oak, 60% used French oak (12 different coopers)</i>
RELEASE DATE	<i>May 2007</i>





2004 SEA SMOKE ‘BOTELLA’ 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 10 to 14 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 expressed lovely, elevated fruit tones and a balanced acid/tannin profile. The wine was aged for 18 months in 40 percent new French oak barrels and was bottled without filtration.

CHARACTER: The 2004 Botella is dark ruby in color and has a bright, fruit forward nose: cherries, cola, wild berries and exotic spices meld beautifully together. This wine is lively, yet sophisticated on the palate. A broad mouth is followed with rich, chewy tannins and a pleasingly 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>14.5% by volume</i>
PH	<i>3.5</i>
TOTAL ACIDITY	<i>0.62g/100ml</i>
RELEASE DATE	<i>May 2006</i>





2003 SEA SMOKE ‘BOTELLA’ 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 10 to 14 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 expressed lovely, elevated fruit tones and a balanced acid/tannin profile. The wine was aged for 18 months in 40 percent new French oak barrels and was bottled without filtration.

CHARACTER: The 2003 Botella is dark ruby in color and has a bright, fruit forward nose: cherries, cola, wild berries and exotic spices meld beautifully together. This wine is lively, yet sophisticated on the palate. A broad mouth is followed with rich, chewy tannins and a pleasingly 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>14.5% by volume</i>
pH	<i>3.59</i>
TOTAL ACIDITY	<i>0.61g/100ml</i>
BRIX AT HARVEST	<i>25.2</i>
RELEASE DATE	<i>October 2005</i>





2002 SEA SMOKE ‘BOTELLA’ 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: Accessible aromas of cherry, coffee and cola are punctuated by nuances of maple syrup. Suggestions of mushrooms and forest floor complete this wine’s ample nose. The 2002 Botella’s aromas follow through in the mouth, being accentuated by bright cherry fruit on the front of the palate. A rich middle with ripe complex tannins leads to balanced acidity on the 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>14.3% by volume</i>
pH	<i>3.59</i>
TOTAL ACIDITY	<i>0.60g/100ml</i>
BRIX AT HARVEST	<i>24.9</i>

RELEASE DATE *October 2004*





2001 SEA SMOKE ‘BOTELLA’ 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 wine was aged for 18 months in French Oak barrels –70 percent in new wood—and was bottled without filtration.

CHARACTER: The 2001 Sea Smoke Botella Pinot Noir is dark ruby in color. Subdued at first, the nose evolves into aromas of bright fruits with floral notes. Flavors of black cherry, red berry and violets are balanced out with just a touch of minerals. Not overbearing, this wine is medium bodied and has nicely balanced acidity, complemented by nuances of toasty oak.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir</i>
<i>(Grown exclusively on Sea Smoke's Estate Vineyard)</i>	
ALCOHOL	<i>14.1% by volume</i>
pH	<i>3.45</i>
TOTAL ACIDITY	<i>0.650g/100ml</i>
BRIX AT HARVEST	<i>23.1</i>
PRODUCTION	<i>536 cases</i>
RELEASE DATE	<i>August 2003</i>





Southing

~ Tasting Notes ~

2019

2018

2017

2016

2015

2014

2013

2012

2011

2010

2009

2008

2007

2006

2005

2004

2003

2002

2001



2019 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 fresh strawberry, geranium, Montmorency cherry; and subtle baking 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>3.45</i>
Titratable Acidity	<i>5.8 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 2021</i>





2018 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 Watermelon, Jasmine, Victoria plum; and subtle baking 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>3.47</i>
Titratable Acidity	<i>6 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 2020</i>





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>
Titratable 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>





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>
Titratable 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>





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>
Titratable 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>





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>	
Titratable 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>





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>	
Titratable 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>





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>	
Titratable 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>





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>
Titratable 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>





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>
Titratable 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>





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>
Titratable 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 2011</i>





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>
Titratable 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>





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>





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	<i>May 2008</i>





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	<i>May 2007</i>





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>





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>





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>





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>





Ten
~ Tasting Notes ~

2019

2018

2017

2016

2015

2014

2013

2012

2011

2010

2009

2008

2007

2006

2005

2004

2003

2002



2019 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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. Ten was bottled with no fining and no filtration.

Character: A brooding and intense wine. The aromas begin with notes of black cherry, tuberose and fig, then a myriad of savory spices, and a hint of jasmine. Firm, mature tannins—evidence of Ten's ageability—are followed by a long, velvety finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.7% by volume
pH	3.47
Total Acidity	5.7 g/L
Barrel Aging	16 months
Oak Profile	Exclusively French Oak—68% New Barrels
Bottles	750ml and Magnums
Release Date	October 2021





2018 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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. Ten was bottled with no fining and no filtration.

Character: A brooding and intense wine. The aromas begin with notes of Elderberry, Freesia and Fig, then a myriad of savory spices, and a hint of lavender. Firm, mature tannins—evidence of Ten's ageability—are followed by a long, velvety finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.7% by volume
pH	3.48
Total Acidity	5.9 g/L
Barrel Aging	16 months
Oak Profile	Exclusively French Oak—68% New Barrels
Bottles	750ml and Magnums
Release Date	October 2020





2017 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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. Ten was bottled with no fining and no filtration.

Character: A brooding and intense wine. The aromas begin with notes of lavender and blackberries, then a myriad of savory spices, and a hint of white sage. Firm, mature tannins—evidence of Ten's ageability—are followed by a long, velvety finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.8% by volume
pH	3.44
Total Acidity	6.0 g/L
Barrel Aging	16 months
Oak Profile	Exclusively French Oak—68% New Barrels
Bottles	750ml and Magnums
Release Date	October 2019





2016 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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. Ten was bottled with no fining and no filtration.

Character: A brooding and intense wine. The aromas begin with notes of dried flowers and blueberries, then a myriad of spices, cacao and a hint of lavender. Firm, mature tannins—evidence of Ten's ageability—are followed by a long, velvety finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.9% by volume
pH	3.46
Total Acidity	6.0 g/L
Barrel Aging	16 months
Oak Profile	Exclusively French Oak—60% New Barrels
Bottles	750ml and Magnums
Release Date	October 2018





2015 Sea Smoke 'Ten' 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 sixteen to twenty-eight 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. Ten was bottled with no fining and no filtration.

Character: A brooding and intense wine. The dark fruit dominant aromas begin with notes of cola, Black Cherry and Blueberry, then some Asian spice, chocolate and a hint of Rose petals. Firm, mature tannins—evidence of Ten's ageability—are followed by a long, velvety finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.5% by volume
pH	3.53
Total Acidity	6.2 g/L
Barrel Aging	16 months
Oak Profile	Exclusively French Oak—60% New Barrels
Bottles	750ml
Release Date	October 2017





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</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>3.49</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>





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</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>3.46</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>1.5ml</i>
Release Date	<i>October 2015</i>	<i>October 2015</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>1.5ml</i>
Release Date	<i>October 2014</i>	<i>October 2014</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	Santa Rita Hills
Composition	100% Pinot Noir <i>(Ten Clones, from which the wine takes its name)</i>
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.6% by volume
pH	3.4
Total Acidity	6.8 g/L
Barrel Aging	16 months
Oak Profile	Exclusively French Oak—65% New Barrels
Release Date	October 2013





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>





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>





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>





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</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>3.41</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>





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>





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>





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>





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>





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>





One Barrel

~ Tasting Notes ~

2014

2013

2011

2010

2009

2008

2007



2014 Sea Smoke 'One Barrel' Pinot Noir



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper—never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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 deeply layered and complex wine with aromas of wild berries, exotic flowers and cardamom. The lush tannins in the mid-palate give way to a long and seductive finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir, M/N/E Blocks, Clone 2A
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	15% by volume
pH	3.46
Titratable Acidity	6.1 g/L
Barrel Aging	16 months
Oak Profile	TW Boswell, New French Oak Barrel
Release Date	October 2016





2013 Sea Smoke 'One Barrel' Pinot Noir



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper—never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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 deeply layered and complex wine with aromas of wild berries, exotic flowers and cardamom. The lush tannins in the mid-palate give way to a long and seductive finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir, M/N/E Blocks, Clone 2A
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.45% by volume
pH	3.35
Titratable Acidity	6.3 g/L
Barrel Aging	16 months
Oak Profile	TW Boswell, New French Oak Barrel
Release Date	October 2015





2011 Sea Smoke 'One Barrel' Pinot Noir



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper—never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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 deeply layered and complex wine with aromas of dusty boysenberry, strawberry, violets and cardamom. The lush tannins in the mid-palate give way to a long and seductive finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir, E Block, Clone 667
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	14.7% by volume
pH	3.3
Titratable Acidity	7.3 g/L
Barrel Aging	16 months
Oak Profile	Gamba, New French Oak Barrel
Release Date	October 2013





2010 Sea Smoke 'One Barrel' Pinot Noir



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper—never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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 deeply layered and complex wine with aromas of berry compote, cedar, black currants and exotic sweet spice. The lush tannins in the mid-palate give way to a long and seductive finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir, U Block, Clone 667</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.37</i>
Titratable Acidity	<i>6.8 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Cadus French Oak Barrel, Once Used</i>
Release Date	<i>October 2012</i>





2009 Sea Smoke 'One Barrel' Pinot Noir



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper—never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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 deeply layered and complex wine with aromas of rock dust, raspberry cobbler, fresh caramel and exotic sweet spice. The lush tannins in the mid-palate give way to a long and seductive finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir, U Block, Clone 667</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.8% by volume</i>
pH	<i>3.37</i>
Titratable Acidity	<i>6.8 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Cadus French Oak Barrel, Once Used</i>
Release Date	<i>October 2011</i>





2008 Sea Smoke 'One Barrel' Pinot Noir

Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of 'One Barrel' produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper —never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.



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; total maceration time was twenty-four 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 deeply layered and complex wine with aromas of blackberry cobbler, wet stones, dusty blueberries and caramel. The lush tannins in the mid-palate give way to a long and seductive finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir, E Block, Clone 667</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.43% by volume</i>
pH	<i>3.41</i>
Titratable Acidity	<i>0.70g/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Cadus French Oak Barrel, Once Used</i>
Release Date	<i>October 2010</i>





2007 SEA SMOKE ‘ONE BARREL’ PINOT NOIR



Each year we select the best barrel of our estate-grown Pinot Noir; every bottle of ‘One Barrel’ produced is from that single, special barrel. It is a unique combination of vintage, vineyard location, Pinot Noir clone and barrel cooper –never to be repeated. Two hundred and eighty prized bottles, from ONE Barrel.

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; total maceration time was twenty-four 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 deeply layered and complex wine. Scents of pomegranate, dark wild berries, lychee and wilted rose petals combine with lush tannins and a seductive finish. The ethereal pleasure of the 2007 One Barrel will continue to develop with additional bottle age.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Pinot Noir, E Block, Clone 667</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.35</i>
TOTAL ACIDITY	<i>0.7g/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>Seguin Moreau French oak barrel; one year old</i>
RELEASE DATE	<i>October 2009</i>





Sea Spray

~ Tasting Notes ~

2016

2015

2014

2013

2012 LD

2012

2011

2008



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.

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





2015 Sea Smoke 'Sea Spray' Blanc de Noirs



Winemaking: Hand harvested in early August of 2014, 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 Strawberries, flaky croissant, and Lily. The wine enters the palate with energetic freshness and is enlivened with minerality on the finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>12.5% by volume</i>
pH	<i>3.13</i>
Titratable Acidity	<i>8 g/L</i>
Barrel Aging	<i>12 months</i>
Oak Profile	<i>Exclusively French Oak—Neutral Barrels</i>
Release Date	<i>October 2020</i>





2014 Sea Smoke 'Sea Spray' Blanc de Noirs



Winemaking: Hand harvested in early August of 2014, 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 24 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 Hibiscus, fresh pear, and brioche. The wine enters the palate with energetic freshness and is enlivened with minerality on the finish.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	12.01% by volume
pH	3.09
Titratable Acidity	7.6 g/L
Barrel Aging	12 months
Oak Profile	Exclusively French Oak— Neutral Barrels
Release Date	October 2018





2013 Sea Smoke 'Sea Spray' Blanc de Noirs



Winemaking: Hand harvested in early 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 neutral French oak barrels. Following 12 months of *sur lie* aging in barrel, the wine was bottle aged an additional 24 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 jasmine, rising dough and nectarine. The wine enters the palate with energetic freshness, and finishes with delightful length.

Appellation	Santa Rita Hills
Composition	100% Pinot Noir
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	12.45% by volume
pH	3.15
Titratable Acidity	8.1 g/L
Barrel Aging	12 months
Oak Profile	Exclusively French Oak— Neutral Barrels

Release Date October 2017





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>
Titratable 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>





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	Santa Rita Hills
Composition	100% Pinot Noir
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	11.9% by volume
pH	3.15
Titratable Acidity	9 g/L
Barrel Aging	9 months
Oak Profile	Exclusively French Oak— once-used and neutral barrels
Release Date	October 2015





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>
Titratable 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>





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>
Titratable 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>





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	Santa Rita Hills
Composition	100% Pinot Noir
Vineyard Source	Exclusively Sea Smoke Estate Vineyard
Alcohol	10.85% by volume
pH	2.95
Titratable Acidity	9.37 g/L
Barrel Aging	6 months
Oak Profile	Exclusively French Oak— once-used and neutral barrels
Release Date	December 2011





Chardonnay

~ Tasting Notes ~

2019

2018

2017

2016

2015

2013

2012

2011

2010

2009

2008

2007

2006

2005



2019 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2019 Sea Smoke Chardonnay was aged for a total of 10 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of orange zest, ripe melon and honeysuckle. Complemented by mango and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.2% by volume</i>
pH	<i>3.14</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>10 months</i>
Oak Profile	<i>Exclusively French Oak—24% New Barrels</i>
Native Yeast	<i>Fermentation 30%</i>
Release Date	<i>October 2021</i>





2018 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2018 Sea Smoke Chardonnay was aged for a total of 10 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of Starfruit, Mango and Ceanothus. Complemented by Orange zest and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.35</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>10 months</i>
Oak Profile	<i>Exclusively French Oak—24% New Barrels</i>
Native Yeast	<i>Fermentation 30%</i>
Release Date	<i>October 2020</i>





2017 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2017 Sea Smoke Chardonnay was aged for a total of 10 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of white peach, lemongrass, orange blossoms. Complemented by honeysuckle and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.7% by volume</i>
pH	<i>3.39</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>10 months</i>
Oak Profile	<i>Exclusively French Oak—24% New Barrels</i>
Native Yeast	<i>Fermentation 30%</i>
Release Date	<i>October 2019</i>





2016 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malolactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2016 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of peonies, orange peel and slight key lime. Complemented by honeycomb and a slight nuttiness in the focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15% by volume</i>
pH	<i>3.35</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—26% New Barrels</i>

Release Date *October 2018*





2015 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was racked to barrels, inoculated for malo-lactic fermentation, then periodically stirred to enhance depth and mouthfeel. The 2015 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling with no fining and no filtration.

Character: An elegant Chardonnay with aromas of Lychee, honey suckle and grapefruit zest. The wine is complemented by a focused mid-palate of warm croissant, Peach and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15% by volume</i>
pH	<i>3.37</i>
Total Acidity	<i>6.0 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—26% New Barrels</i>
Release Date	<i>October 2017</i>





2014 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2014 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of mango, white flowers and slight tangerine. Complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15% by volume</i>
pH	<i>3.54</i>
Total Acidity	<i>5.0 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2016</i>





2013 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2013 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of fresh apricot, white flowers and mangosteen. Complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.9% by volume</i>
pH	<i>3.49</i>
Total Acidity	<i>5.98 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2015</i>





2012 Sea Smoke 'Streamside' Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2012 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of lemon curd, white peach, cut stone and jasmine — complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</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>5.98 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2014</i>





2011 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2011 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of honeysuckle, key lime and wet shale—complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.4</i>
Total Acidity	<i>5.8 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>





2010 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2010 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of dusty peach, star fruit, rock dust and honeysuckle—complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.6% by volume</i>
pH	<i>3.37</i>
Total Acidity	<i>6.8 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>





2009 Sea Smoke Chardonnay



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2009 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of lily, hibiscus nectar, honeydew, wet shale and warm macadamia—complemented by a focused mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.9% by volume</i>
pH	<i>3.42</i>
Total Acidity	<i>6.3 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—55% New Barrels</i>
Release Date	<i>October 2011</i>





2008 Sea Smoke Chardonnay 1.5L



Winemaking: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to both French oak barrels and a stainless steel fermentor, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2008 Sea Smoke Chardonnay was aged for a total of 16 months prior to bottling.

Character: An elegant Chardonnay with aromas of apricots, orange flower water, vanilla bean and lychee nut—complemented by a nicely balanced mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay (Wente Clone)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.5% by volume</i>
pH	<i>3.26</i>
Total Acidity	<i>.63mg/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak – 55% New</i>
Release Date	<i>October 2010</i>





2007 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, the chilled grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2007 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: An elegant Chardonnay with aromas of macadamia, bananas foster and honeydew, complemented by a rich mid-palate and the refreshing cool climate acidity of our estate vineyard.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.24</i>
TOTAL ACIDITY	<i>.74mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>October 2009</i>





2006 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2006 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: Sea Smoke produces a limited bottling of estate-grown Chardonnay each vintage. In years past, this small-production Chardonnay has been dedicated to our “Gratis” program, and has not been available for sale. After years of requests from loyal customers wishing to purchase more of this unique wine, we are pleased to offer Sea Smoke Chardonnay for sale, exclusively to List members, in magnum format. Aside from the larger format, this wine is identical to our “Gratis” Chardonnay. Embodying a unique expression of our Sea Smoke Estate Vineyard, it reflects low crop yields and is crafted with loving attention and 100 percent new oak. This rich and concentrated wine displays good weight, balanced by excellent acidity. Offering layered tropical fruit and ripe pear elements, with notes of almond and hazelnut, this Chardonnay’s creamy mouthfeel is complemented by a long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
PH	<i>3.34</i>
TOTAL ACIDITY	<i>.719mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>Fall 2008</i>





2005 SEA SMOKE CHARDONNAY 1.5L



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2005 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

CHARACTER: Sea Smoke produces a limited bottling of estate-grown Chardonnay each vintage. In years past, this small-production Chardonnay has been dedicated to our “Gratis” program, and has not been available for sale. After years of requests from loyal customers wishing to purchase more of this unique wine, we are pleased to offer Sea Smoke Chardonnay for sale, exclusively to List members, in magnum format. Aside from the larger format, this wine is identical to our “Gratis” Chardonnay. Embodying a unique expression of our Sea Smoke Estate Vineyard, it reflects low crop yields and is crafted with loving attention and 100 percent new oak. This rich and concentrated wine displays good weight, balanced by excellent acidity. Offering layered tropical fruit and ripe pear elements, with notes of almond and hazelnut, this Chardonnay’s creamy mouthfeel is complemented by a long, crisp finish.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>100% Chardonnay (Wente Clone)</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>.67mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>Fall 2008</i>





Gratis

~ Tasting Notes ~

2012

2011

2010

2009

2008

2007

2006

2005



2012 Sea Smoke "Gratis" Chardonnay



Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to French oak barrels, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2012 Sea Smoke Gratis Chardonnay was aged for a total of 16 months in barrel prior to bottling.

Character: A rich Chardonnay with aromas of toasted almond, brown sugar and fresh apricot— complemented by a rich mid-palate and long finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15.1% by volume</i>
pH	<i>3.42</i>
Total Acidity	<i>6.23 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—75% New Barrels</i>

Release Date *This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.*





2011 Sea Smoke "Gratis" Chardonnay



Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to French oak barrels, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2011 Sea Smoke Gratis Chardonnay was aged for a total of 16 months in barrel prior to bottling.

Character: A rich Chardonnay with aromas of toasted pine nuts, caramelized sugar, and apricot—complemented by a rich mid-palate and long finish.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15.0% by volume</i>
pH	<i>4.5</i>
Total Acidity	<i>5.7 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—75% New Barrels</i>

Release Date *This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.*





2010 Sea Smoke "Gratis" Chardonnay



Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to French oak barrels, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2010 Sea Smoke Gratis Chardonnay was aged for a total of 16 months in barrel prior to bottling.

Character: A rich Chardonnay with aromas of apricot, smoked apples, warm caramel and gooseberry—complemented by a rich mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15.1% by volume</i>
pH	<i>3.48</i>
Total Acidity	<i>6.14 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—75% New Barrels</i>
Release Date	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>





2009 Sea Smoke "Gratis" Chardonnay



Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to French oak barrels, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2009 Sea Smoke Gratis Chardonnay was aged for a total of 16 months in barrel prior to bottling.

Character: A rich Chardonnay with aromas of toasted almonds, honey, caramel apple and a hint of beeswax—complemented by a rich mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>Chardonnay (Wente Clone)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>15.1% by volume</i>
pH	<i>3.41</i>
Total Acidity	<i>6.46 g/L</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—75% New Barrels</i>
Release Date	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>





2008 Sea Smoke "Gratis" Chardonnay



Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. Chilled grapes were softly pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to French oak barrels, then inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and barrels were periodically stirred to enhance depth and mouthfeel. The 2008 Sea Smoke Gratis Chardonnay was aged for a total of 16 months in barrel prior to bottling.

Character: An rich Chardonnay with aromas of toasted walnuts, star fruit and a slight tangerine zest—complemented by a full mid-palate and the refreshing cool climate acidity of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>Chardonnay (Wente Clone)</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>14.55% by volume</i>
pH	<i>3.28</i>
Total Acidity	<i>.75mg/100ml</i>
Barrel Aging	<i>16 months</i>
Oak Profile	<i>Exclusively French Oak—75% New</i>
Release Date	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>





2007 SEA SMOKE “GRATIS” CHARDONNAY

The Sea Smoke “Gratis” Chardonnay is grown exclusively on Sea Smoke’s Estate Vineyard and receives the same care and attention as our Sea Smoke Pinot Noir. Gratis Chardonnay is our way of saying thank you for your support of Sea Smoke. This wine is only distributed as a gift by Sea Smoke Cellars, it is not available for purchase.

CHARACTER: An elegant Chardonnay with aromas of macadamia, bananas foster and honeydew, complemented by a rich mid-palate and the refreshing cool climate acidity of our estate vineyard.



APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.24</i>
TOTAL ACIDITY	<i>.74mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>





2006 SEA SMOKE “GRATIS” CHARDONNAY

The Sea Smoke “Gratis” Chardonnay is grown exclusively on Sea Smoke’s Estate Vineyard and receives the same care and attention as our Sea Smoke Pinot Noir. Gratis Chardonnay is our way of saying thank you for your support of Sea Smoke. This wine is only distributed as a gift by Sea Smoke Cellars, it is not available for purchase.



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2006 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>Chardonnay (Wente Clone)</i>
VINEYARD SOURCE	<i>Exclusively Sea Smoke Estate Vineyard</i>
ALCOHOL	<i>14.5% by volume</i>
pH	<i>3.34</i>
TOTAL ACIDITY	<i>.719mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>





2005 SEA SMOKE “GRATIS” CHARDONNAY

The Sea Smoke “Gratis” Chardonnay is grown exclusively on Sea Smoke’s Estate Vineyard and receives the same care and attention as our Sea Smoke Pinot Noir. Gratis Chardonnay is our way of saying thank you for your support of Sea Smoke. This wine is only distributed as a gift by Sea Smoke Cellars, it is not available for purchase.



WINEMAKING: Our estate-grown Chardonnay fruit was picked and hand-sorted in the vineyard before spending the night in our cold room. In the morning, these cool grapes were pressed and the juice was gently pumped into a stainless steel tank and cold settled. Once the heavy solids were removed, the juice was racked to 100 percent new French oak barrels and inoculated for primary fermentation. Following primary fermentation, the wine was inoculated for malolactic fermentation and the barrels were periodically stirred to enhance depth and mouthfeel. The 2005 Sea Smoke Chardonnay was aged for a total of 16 months in barrel prior to bottling.

APPELLATION	<i>Santa Rita Hills</i>
COMPOSITION	<i>Chardonnay (Wente Clone)</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>.67mg/100ml</i>
BARREL AGING	<i>16 months</i>
OAK PROFILE	<i>100% new French oak</i>
RELEASE DATE	<i>This wine is not available to the public. It is only available, as a gift, to select Sea Smoke list members, restaurants and fine wine shops.</i>





Eau de Sea

~ Tasting Notes ~

2011



2011 Sea Smoke 'Eau De Sea'



About this Grappa: Eau de Sea is produced from estate Pinot Noir and Chardonnay grapes, which have been completely de-stemmed and gently pressed. Guided by our small team at every stage of its creation, Eau de Sea was distilled in a traditional alembic copper still, with careful selection of the distillation 'fractions' and artful blending, to create all the nuances and complexities of a fine grappa. Production is extremely limited—we made only 150 cases of Eau de Sea in the 2011 vintage—and is available only to our List Members.

Character: An elegant and exceptionally fragrant grappa, with a remarkably smooth finish. Aromas of dusty blackberry, dried rose and wet slate that evoke comparison to our terroir-inspired Sea Smoke wines.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>50% Pinot Noir, 50% Chardonnay</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>40% by volume</i>
Distillation	<i>Copper Alembic Still</i>
Release Date	<i>December 2013</i>





Seaport

~ Tasting Notes ~

2012



2012 Sea Smoke Vintage 'Seaport'



Winemaking: Extremely tiny and sweet berries from several blocks on our estate vineyard were recovered via table sorting and set aside for separate fermentation. The must was cold soaked in an open-top fermenter for five days and then inoculated with cultured yeasts to begin slow fermentation. The tank was manually punched down two times per day, with a total maceration time of twenty-eight days. At the right moment, the wine was removed from the skins, gently pressed and organic grape neutral spirits were added to fortify to 17.5%. The wine was then aged in 600L neutral barrels for five years, with no topping and no sulfur addition. Seaport was bottled with no fining and no filtration.

Character: When first poured, the Seaport shows concentrated blackberry and mulberry fruit. As it warms up and breaths in the glass, aromas turn to baking spice and gingerbread with a touch of cinnamon. Firm grape tannins give the wine a long-structured finish which is balanced by the refreshing acidity characteristic of our estate vineyard.

Appellation	<i>Santa Rita Hills</i>
Composition	<i>100% Pinot Noir</i>
Vineyard Source	<i>Exclusively Sea Smoke Estate Vineyard</i>
Alcohol	<i>17.5% by volume</i>
pH	<i>3.24</i>
Titratable Acidity	<i>8.26 g/L</i>
Barrel Aging	<i>12 months</i>
Oak Profile	<i>Exclusively French Oak—Neutral Barrels</i>
Release Date	<i>October 2017</i>

