



2020 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 Montmorency cherry, sage, hibiscus 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>14.2% by volume</i>
pH	<i>3.45</i>
Titrateable 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 2022</i>

