



## 2007 Pinot Noir, Sea Smoke Vineyard "Select Smoke"

Appellation:	Santa Rita Hills
Vineyard:	Sea Smoke Vineyard, Block R
Clone(s):	115
Harvest:	By hand, early morning September 28, 2007
Yields:	1 ½ tons per acre (less than 2ppv)
Crush:	Whole berry destemmed, then gravitied into a small, French Oak upright fermenter
Innoculum:	Bourgogne RC 212 after 4 day cold maceration
Fermentation:	In oak, 14 days with punchdowns 2 times daily
Barrel regime:	Francois Freres tight grain French oak barrels, 100% new
Racking:	Without oxygen, once Spring 2008 and again before bottling March 2009
Bottling:	March 13, 2009 without fining or filtration
TA:	0.584 by volume
PH:	3.63
Production:	50 cases (2 barrels)