



2007 Pinot Noir, Sea Smoke Vineyard

Appellation:	Santa Rita Hills
Vineyard:	Sea Smoke Blocks K, L and O
Clone(s):	60% Dijon 777, 40% Dijon 667
Harvest:	Individual blocks hand harvested Oct 5 thru Oct 16, 2007
Yields:	1 ½ tons per acre
Crush:	Whole berry destemmed, then gravitied into small French oak fermenters
Innoculum:	Assmanhausen and Bourgogne RC212 after 4-5 day cold macerations
Fermentation:	12-15 days with punchdowns 2 times daily
Barrel regime:	Francois Freres tight grain French oak, 80% new. 16 months elevage
Racking:	Without O2, once spring 2008, and again before bottling March 2009
Bottling:	March 12, 2009 without fining or filtration
TA:	0.617 grams/100ml
PH:	3.51
Production:	475 cases