



2009 Pinot Noir, Sea Smoke Vineyard

Appellation:	Santa Rita Hills
Vineyard:	Sea Smoke, planted in 1999 and located in the "Pinot Bowl" of the Santa Rita Hills appellation
Clone(s):	Dijon 115(28%), 667(16%) and 777(56%)
Harvest:	By hand, Dijon 115 on Sept 9, Dijon 667 & 777 on Oct 6
Yields:	1 ½ - 2 tons per acre
Crush:	Whole berry destemmed into small open top French oak fermenters
Innoculum:	Bourgogne RC 212 after a 4-5 day cold maceration
Fermentation:	10-20 day active, with manual punchdowns 2 times daily
Barrel regime:	16 months in Francois Freres tight grain French oak; 65% new
Racking:	Without pumping, once Spring 2010, then prior to bottling Winter 2011
Bottling:	March 7, 2011 without fining or filtration
T.A:	0.63 g/100ml
PH:	3.45
Production:	470 cases