



2002 Sea Smoke Vineyard Pinot Noir

(Available exclusively to Anchor Club members.)

This is our very first vintage working with Pinot Noir from Sea Smoke, a meticulously-designed and carefully farmed hillside vineyard in the Santa Rita Hills appellation near Lompoc. This wine is made up of two Dijon Clones (667 and 115). De-stemmed whole berries were inoculated and fermented after a lengthy cold soak. We punch-downed the “cap” a few times daily. De-juiced into 70% new François Frères barrels, this wine spent 16 months aging prior to bottling, unfinned and unfiltered. This wine is packed with lots of smooth black and red fruits, a crème brûlée mid-palate, and with spicy, earthy overtones.

Production: 230 cases