



## 2004 Sea Smoke Pinot Noir Santa Rita Hills

The fourth vintage harvested from the Sea Smoke Vineyard—an exciting new south-facing, sloped vineyard in the Santa Rita Hills AVA—yielded a mere 1/2 tons per acre, or less than one pound per vine

Appellation: Santa Rita Hills

Clones: Dijon 115; Dijon 667; Dijon 777 (One-third each)

Harvest: Hand harvested early morning of September 8 and 16th.

Yields: 1.25 tons per acre

Crush: Whole berry destemmed with some whole clusters retained.

Fermentation vessels included 100% new François Frères barrels.

Five day cold maceration.

Innoculum: Bourgone yeast RC212; Bourgone yeast RA17

Fermentation: Punch down twice daily; 14-20 day maceration

Barrel regime: Gravity free-run from fermentors to barrels.

75% new François Frères barrels (medium-plus toast, Allier Forest)

### Winemaker's Notes:

“This wine’s aromas and flavors are dense and dark—and generously packed with ripe black fruit and enhanced with spicy, earthy notes that are characteristic of Santa Rita Hills Pinot Noir. This special hillside vineyard has become one of my favorite sites to run with my dogs.” □ □ □ □ □ □ — Bill Wathen, winemaker

### Reviews:

95-100 Points (Barrel sample review)

- James Laube, Wine Spectator

Production: 400 cases