

## 2005 Pinot Noir Sea Smoke Vineyard

Appellation:	Sta. Rita Hills
Clone(s):	Dijon 777(50%), Dijon 667(25%), Dijon 115(25%)
Harvest:	October 3 <sup>rd</sup> to October 10 <sup>th</sup> , 2005. Hand Harvested.
Yields:	Around 2 tons/acre; around 2 pounds per vine
Crush:	80% whole berry destemmed. 20% whole cluster retention, Gravited into fermenters.
Innoculum:	Assmanhausen and Bourgone RC-212
Fermentation:	Small open top fermenters; 15% New barrel fermented, 4-5 day cold maceration, 10-14 day active fermentation
Barrel Regime:	Francois Frere barrels, 65% new for 16 monts; Allier Forest
Racking:	Without oxygen(no pumping)
Bottling:	March 5, 2007, without fining or filtration

### Winemaker's Notes:

Of all the Sea Smoke Pinot Noir's, this vintage most resembles Burgundy. It is less "over the top" than the 2004 vintage—much more focused and defined (less wild and Crazy). Beautiful fruit meets designer barrels(Francois Freres, 75% new). It may be hard to extremely hard to cellar this, as it is so adjectively good right now!

Production:	500 cases(750ml) 25 cases(1.5L)
Retail:	\$75
Release Date:	9/12/07