



2006 Pinot Noir, Sea Smoke Vineyard

Appellation:	Sta. Rita Hills
Clone(s):	Dijon 777(35%), Dijon 667(35%), Dijon 115(30%)
Harvest:	October 12 th to October 18 th , 2006, hand harvested.
Yields:	Around 2 tons/acre; around 2 pounds per vine
Crush:	Whole berry destemmed, gravitied into fermenters
Innoculum:	Assmanhausen and Bourgogne RC-212
Fermentation:	Small open top fermenters; 20% in new French oak, 4-5 day cold maceration, 10-14 day active fermentation. Punch down 2x daily.
Barrel Regime:	François Frère barrels, 65% new for 16 months; Allier Forest-Medium toast.
Racking:	Without oxygen(no pumping)
Bottling:	March 3, 2008, without fining or filtration
Production:	450 cases(750ml) 25 cases(1.5L)
Retail:	\$75
Release Date:	August 2008