



# SEQUANA

SARMENTO VINEYARD  
SANTA LUCIA HIGHLANDS

PINOT NOIR

2007

## APPELLATION

The Santa Lucia Highlands overlook Monterey County’s Salinas Valley. The southeast facing slopes benefit from morning sun, followed by afternoon sea breezes and moderate nighttime temperatures. Vines develop deep roots in the alluvial soils deposited over ancient marine terraces. This region, with its long growing season, allows Pinot Noir to flourish, producing wines characterized by flavors of wild cherry and earthiness.



## VINEYARD

Winegrower James MacPhail describes this setting as, “nothing short of spectacular.” The Sarmiento Vineyard sits on benchlands of ancient, tilted alluvial soils topped with rock-studded sandy loam. Grapes for the Sarmiento Pinot Noir come from two separate 10-year-old vineyard blocks – each with a unique clone. This family-owned, sustainably-farmed vineyard benefits from its southeast exposure and cool climate. Pinot Noir grapes from the Sarmiento Vineyard ripen for full flavor development.

## WINE

Pinot Noir specialist James MacPhail has complete control over the creation of Sequana’s single vineyard wines. Grapes were hand-picked and hand-sorted, then cold-soaked prior to fermentation to maximize flavor and color extraction.

In small open-topped tanks, each block was fermented separately, using primarily native yeasts. Other lots were fermented with yeasts unique to each individual lot. Hand punch-downs extracted and elevated the Pinot Noir flavors and the wine was aged sur lie in French oak barrels for 11 months.

The 2007 Pinot Noir showcases the complexity associated with the Santa Lucia Highlands: wild berry, Bing cherry, black pepper, mint, anise and clean earth. Fruit forward and finely textured, this wine has a long, lingering finish.




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pH:	3.82
TA:	5.45g/L
ALC.:	14.8%
BARRELS:	40% New French Oak
COOPERS:	Rousseau / Remond / Billon / Damy / Cadus / Vicard / Dargaud & Jaegle / Mercurey / Sirugue / Leroi
BOTTLED:	July 30, 2008
RELEASE:	March 6, 2009

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