



SEQUANA

SANTA LUCIA HIGHLANDS

PINOT NOIR

2009

APPELLATION

The Santa Lucia Highlands overlook Monterey's Salinas Valley. South-east facing slopes benefit from morning sun, followed by cooling afternoon sea breezes cresting over the Gabilan Mountains. Vines develop deep roots in alluvial soils deposited over ancient marine terraces. Pinot Noir flourishes here, producing wines characterized by flavors of wild cherry and appealing earthiness.

VINEYARD

Winemaker James MacPhail describes this coastal setting as "nothing short of spectacular." The Sarmiento Vineyard sits on benchlands of ancient, rolling alluvial soils topped with rock-studded sandy loam. Grapes for the Santa Lucia Highlands Pinot Noir come from two separate 10-year-old vineyard blocks – each with a distinctive Pinot Noir clone. This family-owned, sustainably-farmed vineyard has one of the longest growing seasons in California, with extended hang times resulting in fruit with full physiological ripeness and layers of complex flavors.



WINE

Winemaker James MacPhail allows each Sequana vineyard its own artful expression by approaching wine-making with a singular goal, letting the vines tell their own story. Artisan techniques such as hand-sorting, cold-soaking and extended maceration, along with aging sur lie in French oak capture this simple notion: the wine recalls where it comes from. With the winemaker's easy hand a constant, each of Sequana's offerings presents a unique tale of Pinot Noir, a story well told, a vineyard well represented.

Displaying the classic qualities of the Santa Lucia Highlands, this silky Pinot Noir has earthy aromas and flavors of dried cranberry, strawberry rhubarb and sour Bing cherry. Clones include 667, which provides good color and an elegant bouquet, and Pommard, lending spice and a rich mouth-feel.



CLONES:	667 (50%) and Pommard (50%)
pH:	3.86
TA:	0.58 g/100ml
ALC.:	13.9%
AGING:	40% New French Oak, nine months average prior to bottling
COOPERS:	Rousseau / Remond / Billon / Damy / Cadus / Vicard / Dargaud & Jaegle / Mercurey / Sirugue / Leroi
BOTTLED:	August 5-6, 2010
RELEASE:	Spring, 2011