



2023

TEN PINOT NOIR

STA. RITA HILLS

WINEMAKING

Named for the ten distinct Pinot Noir clones on our estate, Ten is our deepest and most structured expression. Fruit was hand-harvested at night for freshness, with “jack stems” meticulously removed and whole berries gravity-fed into open-top fermenters. After a five-day cold soak, fermentation with cultured yeasts began, with manual punch-downs twice daily. Maceration lasted 16 to 28 days. Free-run wine was drained, and skins were gently pressed to avoid bitterness. After overnight settling, wines were racked separately to barrel and age for 15 months. The final blend was assembled from individually graded barrels and bottled unfined and unfiltered in April 2025.

CHARACTER

Ten is bold, brooding, and unapologetically intense—a Pinot Noir of uncommon power and depth. Aromas of blueberry, cassis, and blackberry mingle with lavender, exotic spice, and herbs de Provence. Notes of hazelnut, thyme, and licorice add nuance. Firm, mature tannins and a long, velvety finish reveal its dark, seductive core. Masculine in character, Ten often surprises even the most devoted Cabernet drinkers.

APPELLATION: Sta. Rita Hills

COMPOSITION: 100% Pinot Noir

Clones 667, 115, 777, 459, 2A, 5, 16, 828, 113, 09

VINEYARD SOURCE:

Exclusively Sea Smoke Estate Vineyard

ALCOHOL: 14.6% by volume

PH: 3.58

TITRATABLE ACIDITY: 5.5 g/L

RESIDUAL SUGAR: 0 g/L

BARREL AGING: 15 months

OAK PROFILE:

French oak (56% new)

RELEASE DATE: October 2025