



# SEQUANA

SARMENTO VINEYARD  
SANTA LUCIA HIGHLANDS  
PINOT NOIR  
2008

## 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 Sarmento Vineyard sits on benchlands of ancient, tilted alluvial soils topped with rock-studded sandy loam. Grapes for the Sarmento 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, allowing the grapes to ripen fully.



## 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.

Displaying the classic qualities of the Santa Lucia Highlands, this silky Pinot Noir has pretty floral and citrus aromas. Warm Asian spices accompany bright, lasting flavors of citrus, rose petal and cherry.




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CLONES: 667 (50%) and Pommard (50%)  
 pH: 3.51  
 TA: 0.57 g/100ml  
 ALC.: 14.7%  
 BARRELS: 40% New French Oak  
 COOPERS: Rousseau / Remond / Billon / Damy / Cadus / Vicard /  
 Dargaud & Jaegle / Mercurey / Sirugue / Leroi  
 BOTTLED: August 17-19, 2009  
 RELEASE: Spring, 2010

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