



SEQUANA

2007 SEQUANA PINOT NOIR
DUTTON RANCH VINEYARD
GREEN VALLEY OF RUSSIAN RIVER VALLEY

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 yeast. Other lots were fermented with yeast strains 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. James MacPhail focuses on gentle and traditional winemaking techniques.

Concentrated aromas and flavors of wild berry, cherry, cranberry and strawberry mingle with spicy white pepper. Soft tannins and bright acidity balance the multitude of fruit flavors, which repeat through the long lingering finish.

pH: 3.80
TA: 5.48g/L
ALC.: 14.9%
BARRELS: 40% new French oak
COOPERS: Rousseau, Remond, Billon, Damy, Cadus, Vicard,
Mercurey, Dargaud & Jaegle, Sirugue, Leroi
BOTTLED: July 31, 2008
RELEASE: March 6, 2009, World of Pinot Noir, Shell Beach,
California



SEQUANA

2007 SEQUANA PINOT NOIR
SARMENTO VINEYARD
SANTA LUCIA HIGHLANDS

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 yeast. Other lots were fermented with yeast strains 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. James MacPhail focuses on gentle and traditional winemaking techniques.

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.

PH: 3.82
TA: 5.45g/L
ALC.: 14.8%
BARRELS: 40% new French oak
COOPERS: Rousseau, Remond, Billon, Damy, Cadus, Vicard,
Mercurey, Dargaud & Jaegle, Sirugue, Leroi
BOTTLED: July 30, 2008
RELEASE: March 6, 2009, World of Pinot Noir, Shell Beach,
California



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2007 SEQUANA PINOT NOIR
SUNDAWG RIDGE VINEYARD
GREEN VALLEY OF RUSSIAN RIVER VALLEY

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 yeast. Other lots were fermented with yeast strains 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. James MacPhail focuses on gentle and traditional winemaking techniques.

Sundawg Ridge produces wines with a wide spectrum of rich aromas and flavors: wild berry, Bing cherry, cranberry, sweet spice and earthiness. This medium-bodied, layered wine has soft tannins, bright acidity and a lingering finish.

pH: 3.58
TA: 5.44g/L
ALC.: 15.1%
BARRELS: 40% new French oak
COOPERS: Rousseau, Remond, Billon, Damy, Cadus, Vicard,
Mercurey, Dargaud & Jaegle, Sirugue, Leroi
BOTTLED: July 31, 2008
RELEASE: May 1, 2009
