



SEQUANA

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

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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.

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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

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