



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
