



## 2003 Estate Pinot Noir – *High Density* *Small Lot Collection*

49 cases produced, \$40/bottle

Release Date 04.29.05

### **production**

Enduring naturally stressed conditions due to its 4' x 3' spacing, this one-third acre section has 11 of the 14 clones of pinot noir which are planted on our estate. With a scarcity of nutrients, water and sun due to the increased vine competition, this section's roots dive deeper searching for food, forcing lower yields and pulling more mineral characteristics into the finished wine. 0% stem inclusion. Yields at 1.3 lbs/plant. 14.3% alcohol. Total skin and stem contact averaged 30 days (7 day cold soak, 2+ weeks of fermentation and 1+ week extended maceration.) From the press, the wine was hand-bucketed 2 gallons at a time directly into barrel (30% new French oak: Sirugue, Marsannay and Mercurey), where it remained sur lie with no sulfur until the waning moon cycle of June, when it was gently pressure-racked for the first time and prepared for bottling in December. 14.3% alcohol.

### **tasting notes**

*Pronounced red fruits such as white cherry, strawberry and black raspberry play with baking spices of nutmeg and clove. A gracefulness threads through the wine allowing it to be soft and velvety. The elongated aromatics also offer a chalky minerality redolent of fresh ocean air. These motifs continue on the palate ending with elegance and allure.*

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