



**2006 Estate Pinot Noir – *High Density***  
***Small Lot Collection***

49 cases produced, \$46/bottle

Release Date 03.21.08

**production**

Situated in front of the winery, this one-third acre block endures naturally competitive conditions because of its 4' x 3' spacing which equates to 3,600 vines/acre. This type of dense vineyard planting stresses the roots due to the increased scarcity of nutrients, water and sun. It ultimately forces lower yields and pulls more mineral characteristics into the resulting wines. This is also the only wine produced at Melville where all 14 pinot noir clones from our estate are co-fermented together. 0% stem inclusion. Yields at 3.1 lbs./plant. Total skin and stalk contact averaged 30 days (7 day cold soak, 2 + weeks of fermentation and 1 + week extended maceration.) From the press, the wine was transferred directly into barrel (20% new Sirugue French oak), where it remained sur lie with no sulfur until April, when it was gently pressure-racked for the first time and prepared for bottling in July. 15.4% alcohol.

**tasting notes**

*This wine has a bouquet of juniper, white currants, cola nut and crushed red berries. Other nuances drift toward earthy components of violets, red beets, sweet potatoes and slate. Spice aromatics reveal red quince, persimmon, gingersnaps and orange-black tea. On the palate, the wine fleshes out this complexity and remains fresh and bright finishing with excellent length and longevity.*

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