



2007 Estate Pinot Noir – *High Density*
Small Lot Collection

74 cases produced, \$46/bottle

Release Date 03.20.09

production

Situated in front of the winery, this one-third acre block endures naturally stressed conditions because of its 4' x 3' spacing which equates to 3,630 vines/acre. This type of dense vineyard planting stresses the roots even more than our other blocks due to the increased competition for nutrients, water and sun. It ultimately forces lower yields and pulls more mineral and soil characteristics into the resulting wine. This is also the only pinot noir produced at Melville where all 14 pinot noir clones from our estate are co-fermented together. The fruit was fermented in small (1.5 ton) open-top fermenters. 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 transferred directly into neutral barrel where it remained sur lie with no sulfur until April, when it was gently raked for the first time and prepared for bottling in December. 0% stem inclusion. Yields at 1.3 lbs./plant (2.4 tons/acre). 15.8% alcohol.

tasting notes

Pretty and perfumed aromas of red raspberry, star anise, cherry blossom, rosemary, sandalwood and rose petal are followed by notes of pomegranate, wild sage and hibiscus flowers. There are also savory essences of dulce de leche, sweet tomatoes and red licorice. Texturally, the wine echoes these similar sentiments and finishes with energy and ribbons of velvety texture.

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