



2012 Estate Pinot Noir - High Density ***Estate Small Lot Collection - Sta. Rita Hills***

This one-third acre section endures naturally stressed conditions because of its 4' x 3' spacing. This type of dense 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 16 Pinot Noir clones from our estate are 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 (10+ year old French oak), where it remained sur lie without sulfur until June, when it was gently racked for the first time and prepared for bottling in December. 0% stem inclusion.

Tasting Notes: *Vivid ruby red in color, intoxicating aromatics of cherry gelatin, orange creamsicle and baked pie crust are followed by notes of wild sage, clove and pomegranate. Texturally, the wine is velvety and pure with a lively streak of acidity that lends brightness to a bright and full weighted finish.*

AVA: Sta. Rita Hills
100% Pinot Noir
Cases Produced: 103
Elevage: Aged in neutral barrel (10-20 year old French oak)
Alcohol: 14.5%