



**2007 Estate Syrah – *High Density***  
***Small Lot Collection***

52 cases produced, \$36/bottle

Release Date 12.11.09

**production**

From our small lot collection, the fruit for this bottling endures naturally stressed conditions in our tightly spaced 4' x 3' vineyard on our Sta. Rita Hills ranch. This one-third acre section is a collection of eight clones and is the only syrah at Melville that is entirely co-fermented. We find the fruit from this parcel provides an exotic expression that always fascinates us. We largely attribute this to its dense planting where the competition for nutrients, water and sun are all exacerbated. We also feel that fermenting all the clones together at this early stage creates a compelling marriage of flavor and complexity unique only to this wine. 100% of the grapes were gently de-stemmed. Total skin and stem contact averaged 30 days (a 7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration). From the press, the wine was transferred directly into neutral oak where it remained sur lie with no sulphur until May, and then prepared for bottling in December. 15.3% alcohol.

**tasting notes**

*Aromatically distinct, this wine exudes carnal components of plum meat, beef carpaccio and enoki mushrooms. A complex collection of Chinese spice, cocoa, olive, celery and thyme also weaves through. Subtle blue and black fruits remind us of olallieberry and boysenberry. The mouthfeel has great density and envelopes your entire mouth finishing with significant length.*

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