



2000 Estate Pinot Noir – Clone 115 Indigène
Small Lot Collection

100 cases produced, \$35/bottle

Release Date 12.01.01

production

Indigène receives its name from the indigenous, or native yeast, with which it was fermented. It is 100% Dijonnaise clone 115 and is the only wine produced at Melville where wild yeasts are employed. 80% of the fruit was gently de-stemmed with 20% being fermented as whole clusters 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 hand-bucketed 2 gallons at a time directly into barrel (20% 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. 20% stem inclusion. 14.8% alcohol.

tasting notes

“From a Dijon clone, this gem may derive a large degree of its explosive, complex nature from indigenous yeasts and the long cuvaïson. Bright, multi-dimensional red druit (cherry, raspberry) aromas and flavors burst out of the glass. A richly proportioned mid-palate is well defined by firm, ripe cool-climate acids. This is a distinctive wine that should encourage more winemakers to experiment with wild yeasts.”

– Wine Cask Futures 2001