



2001 Estate Pinot Noir – *Clone 115 Indigène*
Small Lot Collection

100 cases produced, \$35/bottle

Release Date 12.01.02

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. 100% of the fruit was 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. 15.3% alcohol.

tasting notes

The 2001 Indigène offering has netted a darker fruit profile redolent of red raspberry and black cherry, which jump from the glass with a razor sharp purity. That same purity is maintained in the mouth, carried through with an extremely long and spicy finish.