



## 2010 Estate Pinot Noir - *Clone 115 Indigène* *Estate Small Lot Collection - Sta. Rita Hills*

Indigène receives its name from the indigenous or wild yeast with which it is fermented. It is 100% dijonnaise clone 115 from Block B2 on the eastern edge of the vineyard and is the only wine produced at Melville where wild yeast is allowed to carry out the fermentation. The Indigène bottling is somewhat controversial within Melville because one group argues that native yeasts reduce the purity of pinot noir while the other side believes it enhances the diversity. With no opinion being incorrect we encourage you to form your own judgments about the merits of wild yeast vs. cultured yeast fermented wines. 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 French oak barrels where it remained sur lie with no sulfur until June, when it was gently racked for the first time and prepared for bottling in December. 0% stem inclusion. Yields were 2.6 lbs/vine (2.4 tons/acre).

**Stephen Tanzer: 92 points**

**Robert Parker: 92 points**

***tasting notes:** Dark fruit aromatics of blackberry cobbler, fig, rhubarb, and cherry compote spring from the glass. Contrasting savory nuances of beef carpaccio, iodine, and shitake mushrooms flood the palate with notes of fennel, kohlrabi, and white pepper weaved through. The mouth feel is full and satisfying while the presence of fine, yet persistent tannins bring lift and structure to the wines' core.*