



2012 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 2.8. lbs/vine (2.6 tons/acre).

Robert Parker: 94 points

Antonio Galloni: 92 points

***tasting notes:** Deep magenta in color, warm aromatics of roasted red peppercorn, clove, Chinese five spice and mustard powder emanate from the glass. With time, rich and savory notes of hoisin, dried beef and toasted sesame emerge along with hints of freshly tilled soil, baked orange, cherry blossom and rhubarb. Possessing an assertive and powerful mouthfeel, the wine demonstrates an intriguing depth of complexity balanced equally between spice, earth and fruit components.*

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 243

Clones: 115

Elevage: Aged in neutral barrel (10 year old French oak)

Alcohol: 14.5%

Release Date: 07.09.14

5185 East Hwy 246, Lompoc, CA 93436 Tel: 805-735-7030 Fax: 805-735-5310 www.melvillewinery.com