



2004 Estate Chardonnay – Clone 76 Inox
Small Lot Collection

440 cases produced, \$30/bottle

Release Date 04.08.05

production

The exposition of the Inox block lies between the nexus of meager sandy soils and cold ocean winds. Meticulous vineyard management by our crew in the 2004 growing season captured these unique qualities through diligent leafing practices carried out at three intervals (1st after fruit-set, two after veraison). This procedure ensured maximum sun exposure for grape ripeness, while preventing sunburn. Four different passes over a four week period through this 1.8 acre section were made selecting only the most golden and flavor-developed clusters. Upon immediate and gentle whole-cluster pressing, the juice flowed by gravity into two small stainless steel tanks where it remained until the time of bottling without any contact with oak. The wine fermented for three months at an average temperature of 38°F to capture and enhance the most primal attributes of the fruit. The subsequent cold storage prohibited the onset of malo-lactic fermentation, which was avoided for similar reasons. The wine remained on its lees, without stirring, for five months before being filtered and then bottled by gravity. Inox, French for stainless steel, has proven a suitable title for this wine, whose purity and precision dictate such a designation.

tasting notes

Consistent with last year's vintage, the 2004 Inox has similar clean oceanic delineations reminiscent of chalk, slate and wet sand intermixing with a freshness redolent of watercress, cucumber and candied green apple. Other fruit aromatics drift towards Asian pear, green melon, citrus oil and stone fruit. An enticing white floral component of calla lilly also threads through the wine. Texturally, it is more plush and graceful allowing the dried fruit nuances and a salinity to weave through, finishing with great persistence and length.

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