



2008 Estate Chardonnay – Clone 76 Inox
Small Lot Collection

442 cases produced, \$36/bottle

Release Date 04.17.09

production

For us, the inspiration for this wine was born out of a pursuit to capture the essence of both the vineyard and varietal in their most pure form. This stylistic direction mirrors that of some Japanese cuisine, where the utmost attention is given to the raw ingredients which must be handled with neither compromise nor flaw. Even the slightest deviation from this principle exhibits the shortcomings of the fisherman or chef, or in this case, the farmer and winemaker.

Upon immediate and gentle whole-cluster pressing, the juice was transferred into one small stainless steel tank where it remained until the time of bottling without any contact with oak. The wine fermented three months at an average temperature of 45°F to capture and enhance the fruit's delicate aromatics. The subsequent cold storage also prohibited the onset of malo-lactic fermentation. The wine remained on its lees without any disturbance for five months before being filtered and bottled. Inox, French for stainless steel, continues to prove a suitable title for this wine, whose purity and precision dictate such a designation.

13.5% alcohol.

tasting notes

Energizing fruit nuances of yellow grapefruit, white strawberry, Meyer lemon, pineapple rind and green banana are joined with grounding aromatics of juniper, seashell, floral honey and citrus blossom. Subtle hints of tea tree oil, lavender, yellow dried fruits and minerals float in the background. While delicate aromatically, the wine's weight and definition carry its nuanced complexity throughout your palate and finishes with great amplitude.

5185 East Hwy 246, Lompoc, CA 93436

Tel : 805-735-7030 Fax : 805-735-5310 Website: www.melvillewinery.com