



## 1999 Estate Pinot Noir – *Santa Ynez Valley*

112 cases produced, \$24/bottle

Release Date 08.11.00

### **production**

This is the inaugural release from our estate vineyard. Yields for this wine were a scant 1/3 ton per acre (less than ½ lb. per plant) and was predominantly clone 115 and 114 fruit. 67% of the grapes were gently de-stemmed, with the balance being fermented as whole clusters in small (1.5 ton), open top fermenters. Total skin and stem contact averaged 30 days (6-7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration on average). From the press, the wine was hand bucketed directly into barrel (40% new French oak, coopers: Mercurey, Marsannay and Sirugue) where it remained sur lie with no SO2 until the waning moon cycle of June. The wine was bottled in July, 2000 without pumping, fining or filtration.

### **tasting notes**

*Medium garnet color. Brash, briary red fruit aromas more pointed in nature than the Santa Maria Valley bottling. Mouth feel is more sculpted and angular in style, offering firmer tannic structure supporting a flavor profile marked by darker fruits than implied by the initial aromatics.*

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