



2000 Estate Pinot Noir – *Santa Ynez Valley*

1,500 cases produced, \$20/bottle

Release Date 07.14.01

production

The fruit for this wine is 100% Melville estate grapes and is a combination of the eleven pinot noir clones planted throughout the vineyards. Yields averaged 1.2 tons/acre, which translates to 1.25 lbs/plant in the tightly spaced vineyard. 60% 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 (1/3 new French oak, coopers: Mercurey, Marsannay and Sirugue) where it remained sur lie with no SO₂ until the waning moon cycle of May. The wine went to bottle without pumping, fining or filtration in mid August.

13.7% alcohol.

tasting notes

Aromas of ripe lemon, biscuit and pumpkin pie spice give way for river stone, mineral and floral nuances in the nose. Precisely sculpted citrus elements initially on the palate, making way for the wine's breadth and viscous personality on the palate. While the finish is lengthy, crispness is maintained by the wine's bright acidity.

5185 East Hwy 246, Lompoc, CA 93436

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