



2001 Estate Pinot Noir – *Santa Rita Hills*

4,407 cases produced, \$25/bottle

Release Date 08.16.02

production

Grapes for this pinot noir came entirely from the Melville estate and were a combination of the 11 clones planted. Yields averaged 3 lbs. per plant in our tightly spaced vineyard equating to 1,815 vines per acre. 55% of the grapes were gently de-stemmed with 45% being fermented as whole clusters in small 1.5 ton open-top fermenters. Total skin and stem contact averaged 30 days (a 6-7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration.) From the press, the wines were hand-bucketed directly into barrel (25% new, using French coopers: Marsannay, Mercurey and Sirugue) where it remained sur-lie with no SO2 until the waning moon cycle of May when it was pressure-racked for the first time and returned to barrel by gravity.

tasting notes

The fruit completely drives this wine casting rich aromas of ripe, red cherries, raspberries and plum that explode from the glass gently supported by rosemary, rose petal and lavender nuances. In the mouth, these similar flavors are expressed more generously and purely. The palate impression is plush, pliant and silky smooth providing excellent texture and mouthfeel with a long spicy, smooth finish.

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