



2002 Estate Pinot Noir – *Santa Rita Hills*

2,427 cases produced, \$26/bottle

Release Date 08.15.03

production

Also 100% Melville estate grapes out of the Santa Rita Hills appellation, this bottling is a representation of all 11 pinot noir clones planted throughout our estate. Yields were slight, at an average of 1.86 lbs. / plant, and were hand-harvested September 15–October 10, in our tightly spaced vineyard equating to 1,815 vines per acre. 75% of the fruit was gently de-stemmed with 25% being fermented as whole clusters, all in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (6 to 7 day cold soak, 2 + weeks of fermentation and 1 + week extended maceration.) From the press, the wine was hand-bucketed 2 gallons at a time directly into barrel (20% new French oak: Sirugue, Marsannay and Mercurey), where it remained sur lie with no sulfur until the waning moon cycle of May, when it was gently pressure-racked for the first time and returned to barrel via gravity. 14.5% alcohol.

tasting notes

Opulent fruit aromatics of dark plum, black raspberry and black cherry immediately shine through in this wine intermingling with floral nuances of rose petals and sandalwood, juxtaposed with Thanksgiving spices and a minerality. In the mouth, these similar sensations are expressed more openly and purely. The palate continues with this infusion allowing the wine to be velvety and luscious offering tremendous texture and mouth feel with an extended smooth finish.

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