



2003 Estate Pinot Noir – *Santa Rita Hills*

2,837 cases produced, \$26/bottle

Release Date 07.14.04

production

From 100% Melville estate fruit, this bottling is a representation of all 11 pinot noir clones planted. Yields were slight, at an average of 1.81 lbs. / plant, in our tightly spaced vineyard equating to 1,815 vines per acre, and were selectively hand-harvested August 16-September 18, giving us 36 different fermentation lots. 75% of the fruit was gently de-stemmed with 25% being fermented as whole clusters in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (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 (30% new French oak: Sirugue, Marsannay and Mercurey), where it remained sur lie with no sulfur until the waning moon cycle of June, when it was gently pressure-racked for the first time and prepared for bottling in July. 14.5% alcohol.

tasting notes

This year's wine remains consistent to Melville's core of producing purely driven and focused pinot noirs. Complex wild fruit aromas of black cherry, raspberry and cranberry immediately spring from the glass, interwoven with Asian and holiday spices backed by a bouquet of black tea, rose, dried basil and orange skin. In the mouth, these similar sensations are expressed more thoroughly and expansively. On the palate, these impressions continue allowing the wine to be sensual while offering an alluring texture and silky mouthfeel.

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