



2005 Estate Pinot Noir – *Sta. Rita Hills*

\$28/bottle

Release Date 08.01.06

production

This is 100% Melville fruit from our Sta. Rita Hills estate, and is a collection of 14 pinot noir clones currently in production. Yields were 2.9 lbs. / plant, in our tightly spaced vineyard equating to 1,815 vines per acre, and were selectively hand-harvested over a six week period giving us over 100 different fermentation lots. 60% of the fruit was gently de-stemmed with 40% fermented as whole-clusters in small (1.5 ton) open-top fermenters. Total skin and stalk contact averaged 30 days (7 day cold soak, 2+ weeks of fermentation and 1+ week extended maceration.) From the press, the wine was transferred directly into barrel (20% new French oak: Sirugue, Mercurey and Rousseau), where it remained sur lie with no sulfur until the waning moon cycle of April, when it was gently pressure-racked for the first time and prepared for bottling in July. 15.4% alcohol.

tasting notes

A richer and slightly darker color than the Verna's pinot noir, this wine exhibits more red and black fruits such as currants, cassis and plum. Spice aromatics stretch the gamut from clove and incense to sandalwood and orange-spice tea. Earthy elements of pomegranate, red beets, brine and minerals also shine through. The mouthfeel is plush and velvety with excellent presence while countered by a structural backbone of acidity giving the wine completeness and resolve.

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