



## 2008 Estate Pinot Noir – *Sta. Rita Hills*

\$32/bottle

Release Date 10.02.08

### **production**

This is 100% Melville fruit from our Santa Rita Hills estate, and is a collection of 16 pinot noir clones. Yields were 2.1 lbs/plant (1.9 tons/acre), and were hand-harvested over a four week period. 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 stem 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 (10% new Sirugue French oak, 90% neutral), where it remained sur lie with no sulfur until April, when it was gently racked for the first time and prepared for bottling in July.

14.8% alcohol.

### **tasting notes**

*Beautiful deep red and blue colors describe this opulent aromatic wine. Red nuances of sandalwood, cherry pie, currants, rhubarb and jaimaca are interwoven with hints of jasmine, Darjeeling tea, cocoa-powder, red-hot apples, holiday spice and cherry bark. The palate impressions are generous and envelopes your entire mouth in a suave and sultry manner. The finish is both elegant and full-bodied.*

5185 East Hwy 246, Lompoc, CA 93436

Tel : 805-735-7030 Fax : 805-735-5310 Website: [www.melvillewinery.com](http://www.melvillewinery.com)