



2009 Estate Pinot Noir – *Sta. Rita Hills*

\$32/bottle

Release Date 09.03.10

production

This is 100% Melville fruit from our Sta. Rita Hills estate, and is a collection of 16 pinot noir clones. Yields were 3.1 lbs/plant (2.8 tons/acre). 33% of the fruit was fermented as whole-clusters with 67% gently de-stemmed 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 neutral barrel (old French oak), where it remained sur lie without sulfur until April, when it was gently racked for the first time and prepared for bottling in July. 14.1% alcohol.

tasting notes

Darker and richer in color than its sibling, this wine exudes a more complex and concentrated profile. Fresh fruit aromatics of black cherry, black raspberry and blood orange mix with pretty nuances of sandalwood, rose petal and gardenia. Spices reminiscent of cinnamon, salt-water taffy, rhubarb and dried herbs complete the background. The mouthfeel is dense and spherical offering a broad palate sensation while maintaining its restraint. The finish is savory with plenty of persistence and volume.

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