



2006 Estate Pinot Noir – *Sta. Rita Hills*

\$32/bottle

Release Date 09.21.07

production

This is 100% Melville fruit from our Sta. Rita Hills estate, and is a collection of 14 pinot noir clones. Yields were 2.7 lbs. / plant, and was hand-harvested over a five week period. 55% of the fruit was gently de-stemmed with 45% 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 Sirugue French oak), where it remained sur lie with no sulfur until April, when it was gently pressure-racked for the first time and prepared for bottling in July. 15.1% alcohol.

tasting notes

A beautiful red and black color shines from the glass with fresh fruit aromatics of red currants, black raspberry, black cherry and umbeoshi. Spicy and herbal components of mocha, maple, thyme, clove and orange -black tea also emanate while nuances of ocean spray, white-oil flowers and crushed minerals thread through the background. On the palate, the wine blankets your mouth with a sensation that is plush, velvety and weighty yet remains driven and defined.

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