



2005 Estate Pinot Noir – *Verna's*

\$24/bottle

Release Date 08.01.06

production

100% Melville fruit from our Los Alamos Estate, this bottling is a representation of clones 2A, 667 and 777. Yields were 2.75 lbs. / plant, in our tightly spaced vineyard equating to 1,815 vines per acre, and were selectively hand-harvested over a three 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 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 (15% new Sirugue French oak), 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. 15.3% alcohol.

tasting notes

Ruby red in color, this wine exudes pretty blue and red fruits of blueberry, raspberry and cherry reminiscent of fruit punch and blueberry pie. Delicate nuances of violets, lilacs and cinnamon stick also linger in the background along with spice scents of forest pine, pink peppercorn and cocoa powder. On the palate, it is savory and silky with refreshing acidity leading to a complete finish.

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