



## 2006 Estate Pinot Noir – Verna's

\$26/bottle

Release Date 09.14.07

### **production**

100% Melville fruit from our Los Alamos Estate, this bottling is a representation of clones 2A, 667 and 777. Yields were 2.7 lbs. / plant, and was hand-harvested over a three week period. 33% of the fruit was gently de-stemmed with 67% 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. 1788 cases produced. 14.8% alcohol.

### **tasting notes**

*Garnet hued, this wine is reminiscent of a wild red fruit pie consisting of strawberry, raspberry and cherry balanced by floral essences of rose petal, sandalwood and orange blossom. Earthy elements of forest floor, red roasted beets and chanterelles also intermingle with hints of cinnamon spice, thyme, lavender and pink peppercorns. The wine is gracious and giving on the palate finishing with excellent length.*

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