



2007 Estate Pinot Noir – *Verna's*

\$26/bottle

Release Date 08.14.08

production

100% Melville fruit from our Los Alamos Estate, this bottling is composed of clones 2A, 667, 777 and Merry Edwards 828. Yields were 2.1 lbs./plant (1.9 tons/acre), and were hand-harvested over a five week period. 67% of the fruit was gently de-stemmed with 33% 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 (18% new French oak), 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. 14.5% alcohol.

tasting notes

Vibrant ruby-red colors coupled with attractive aromas of dried red fruits such as cherry, currant, plum and strawberry. Essences of cinnamon, cider and red-orange tea intermingle with earthy elements of forest pine, rose wood and sagebrush. Flirting in the background are hints of peppermint, pistachio, pink-shaved ice and ponzu. On the palate the wine shows both a driven cranberry-like feel balanced by richness from its density. It finishes both savory and sweet.

5185 East Hwy 246, Lompoc, CA 93436

Tel : 805-735-7030 Fax : 805-735-5310 Website: www.melvillewinery.com