



## 2009 Estate Pinot Noir – *Verna's*

\$24/bottle

Release Date 08.15.10

### **production**

100% Melville fruit from our Los Alamos Estate, this bottling is composed of clones 2A, 667, 777 and Merry Edwards selection. Yields were 3.6 lbs/plant (3.2 tons/acre), and were hand-harvested over a one 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 (10% new Sirugue French oak, 90% neutral), 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.

14.1% alcohol.

### **tasting notes**

*A dark ruby-red color shines from the glass. Vibrant red and orange aromas remind us of wild raspberry, ribbon candy, pluot and mandarin orange. Earth and spice hints drift towards sage, gingerbread, pink peppercorns, cherry blossom and red tea. On the palate the wine is plush and textured blanketing your entire mouth. It finishes with a refreshing and gratifying presence.*

5185 East Hwy 246, Lompoc, CA 93436

Tel : 805-735-7030 Fax : 805-735-5310 Website: [www.melvillewinery.com](http://www.melvillewinery.com)