



2007 Estate Pinot Noir – Carrie's
Small Lot Collection

396 cases produced, \$52/bottle

Release Date 03.20.09

production

Comprised of dijonnaise clones 114 and 115, Carrie's 4.9 acres sits on the mesa next to the Terraces' sections with only room for a tractor separating the two blocks. Carrie's has several feet of dense clay and slightly less wind pressure than its sister block Terraces. Also enhancing the extremity of this site is the gravitational pull on the three exposed sides which forces the roots to struggle searching deeper for sustenance. The vines from Carrie's consistently produce a juxtaposition: on one hand the fruit is richly concentrated and focused, while on the other, it expresses subtlety and finesse. The fruit was fermented 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 neutral barrel where it remained sur lie with no sulfur until April, when it was gently racked for the first time and prepared for bottling in December. 65% stem inclusion. 25% new French oak. Yields at 1.6 lbs./plant (1.4 tons/acre). 14.7% alcohol.

tasting notes

Intense dark blue and black fruits such as black raspberry and blueberry dominate the initial aromatics. An attractive distinct collection of iron, roasted beets, olive oil, thyme, cherry cola and red apples also intermingle. Other high-toned nuances and spices drift towards red petal flowers, garden dirt, sea breeze, nutmeg and raw sugar. The palate presence is significant further fleshing out this complexity. The finish is lush, extensive and weighty.

5185 East Hwy 246, CA 93436

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