



2006 Estate Syrah – High Density
Small Lot Collection

49 cases produced, \$36/bottle

Release Date 11.21.08

production

From our small lot collection, the fruit for this bottling endures naturally stressed conditions in our tightly spaced 4' x 3' vineyard on our Sta. Rita Hills ranch. Farmed and managed by Chad Melville, Ron's youngest son, this one third acre section is a collection of eight clones and is the only syrah at Melville that is entirely co-fermented. We find the fruit from this parcel provides an exotic and mysterious expression that always fascinates us. We largely attribute this to its dense planting where the competition for nutrients, water and sun are all exacerbated. We also feel that fermenting all the clones together at this early stage creates a compelling marriage of flavor and complexity unique only to this wine. 100% of the grapes were gently de-stemmed and fermented in small 1.5 ton open-top fermenters. Total skin and/or stem contact averaged 30 days (a 7 day cold soak, 2+ weeks fermentation and 1+ week extended maceration). From the press, the wine was transferred directly into neutral barrel where it remained sur lie with no SO2 until May, and prepared for bottling. 15.3% alcohol.

tasting notes

Fresh and intriguing aromas of hay, clary sage, sugar cane and kelp are woven together with exotic

nuances of pink jasmine, candied ginger, lime and molasses. Ethereal components of cracked pepper, cigar, cranberry, orange rind and black olive also float in the background. The wine is sassy and delivers an enticing enigma of experiences both in fragrance and texture.

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