



2009 Estate Pinot Noir – Clone 115 Indigène
Small Lot Collection

222 cases produced, \$44/bottle

Release Date 03.19.11

production

Indigène receives its name from the indigenous or wild yeast with which it is fermented. It is 100% dijonnaise clone 115 from Block B2 on the eastern edge of the vineyard and is the only wine produced at Melville where wild yeast is allowed to carry out the fermentation. The Indigène bottling is somewhat controversial within Melville because one group argues that native yeasts reduce the purity of pinot noir while the other side believes it enhances the diversity. With no opinion being definitely incorrect we encourage you to form your own judgments about the merits of wild yeast vs. cultured yeast fermented wines. 0% stem inclusion. Yields at 2.5 tons/acre. 14.9% alcohol.

tasting notes

Intoxicatingly different than the other pinot noirs, this wine has dark and sinister fruit aromatics of blueberry and black raspberry contrasted against earth elements reminiscent of Indian spice, mushroom, fennel, brown sugar and nori. The mouthfeel is weighty and ends with a solid core of concentrated flavor.

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