



**2007 Estate Chardonnay – Clone 76 Inox**  
*Small Lot Collection*

221 cases produced, \$36/bottle

Release Date 04.18.08

**production**

For Greg Brewer, the inspiration for this wine was born out of a pursuit to capture the essence of both the vineyard and varietal in their purest form. This stylistic direction mirrors that of some Japanese cuisine, where the utmost attention was given to the raw ingredients which must be handled with neither compromise nor flaw. Even the slightest deviation from this principle exhibits the shortcomings of the fisherman or chef, or in this case, the winemaker.

Upon immediate and gentle whole-cluster pressing, the juice was transferred into one small stainless steel tank where it remained until the time of bottling without any contact with oak. The wine fermented three months at an average temperature of 45°F to capture and enhance the fruit's delicate aromatics. The subsequent cold storage also prohibited the onset of malo-lactic fermentation. The wine remained on its lees without any disturbance for five months before being filtered and bottled. Inox, French for stainless steel, continues to prove a suitable title for this wine, whose purity and precision dictate such a designation.

13.5% alcohol.

**tasting notes**

*Intoxicating aromatics of Meyer lemon, lime blossom, tangerine skin, yuzu and wet jasmine spring from the glass while nuances of watercress, ocean mist, salt and lemon grass flirt in the background. Texturally, there is an intriguingly broad array of fleshy nuances akin to Asian pear, honeydew and cherimoya. The wine has a noticeable energy and volume while remaining sharp and precise, finishing with a lasting presence.*

5185 East Hwy 246, Lompoc, CA 93436

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