



2004 Estate Pinot Noir – *Santa Rita Hills*

\$28/bottle

Release Date 08.01.05

production

100% Melville fruit from our Santa Rita Hills Estate, this bottling is a representation of all 11 pinot noir clones currently in production. Yields were 2.5 lbs/plant, in our tightly spaced vineyard equating to 1,815 vines per acre, and were selectively hand-harvested over a three week period giving us 75 different fermentation lots. 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 stalk 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 (25% new French oak: Sirugue, Marsannay and Mercurey), where it remained sur lie with no sulfur until the waning moon cycle of April, when it was gently pressure-racked for the first time and prepared for bottling in July. 14.9% alcohol.

tasting notes

Bright, fresh red and blue fruit components immediately jump from the glass reminiscent of blueberry, black raspberry and plum mixed with Asian spice, cinnamon and pumpkin skin. A thread of minerality underlines the wine while other nuances of gardenia and roasted red beets become prominent. Texturally, the wine has broad and ample weight balanced by a focused verve that drives an extended finish.

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