



2004 Estate Pinot Noir – *Verna's*

\$24/bottle

Release Date 08.01.05

production

100% Melville fruit from our Los Alamos Estate, this bottling is a representation of only clone 777. 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 two week period. 50% of the fruit was gently de-stemmed with 50% 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 and 100% Sirugue), where it remained sur lie with no sulfur until the waning moon cycle of June, when it was gently pressure-racked for the first time and prepared for bottling in July. 15.3% alcohol.

tasting notes

Also a first time release for us, this wine is consistent with Melville's pinot noir program with its pronounced and focused fruit, its Asian spices and its liquid minerality. Red and blue fruits redolent of cherry and strawberry exude from the glass while a toasted blue fruit pie component weaves through with orange-blossoms, ginger, nutmeg and clove. On the palate, the wine offers excellent mouth-feel and complexity while remaining driven ending generously.

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