melville

2019 ESTATE PINOT NOIR

Terraces

On the west side of our property, the three undulating slopes of Terraces are planted on clay-rich loam and calcareous shale soils totaling 4.9 acres. The combined sections wrap 120 degrees around Block M on the mesa above and face west, lying completely exposed to the elements, enduring severe wind pressure, several different sun exposures and challenging drainage issues. Planted to five different clones of Pinot Noir: Swan, Mount Eden, 115, 667 and 777, resulting in a unique combination of older California field selections and newer Dijonnaise clonal material. 50% of the fruit was gently de-stemmed with 50% remaining as whole clusters.

Tasting Notes: Polished garnet in color, notes of cinnamon bark, Cara Cara orange peel, and forest dew breathe life into the glass. On the back palate, the mouthfeel is plush and elegant, with a smooth texture and dusty tannins that compliment hints of ripe strawberries and dried sage that leads into a fresh and lengthy finish.

Alcohol: 14.2% Glucose + fructose: 1.0 g/L

pH: 3,47 TA: 6,1 g/L

Total SO2: 32 ppm Free SO2: 18 ppm

VA: ,60 g/L

AVA: Sta. Rita Hills Varietal: 100% Pinot Noir

Cases Produced: 494

Soil type: Clay-rich loam and calcareous shale Clones: Swan, Mount Eden, 115, 667 and 777

Fermentation: 50% whole cluster

Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months

Bottling date: December 4, 2020 Release date: Winter 2021

Release price: \$62