

melville

2020 Estate Pinot Noir - Block M

Description

Sitting above the Terraces on the top of the westside hill lies Block M, exposed directly to cold Pacific wind and intense sun. The soil is a compact Botella clay with a hardpan dropping 18 inches underneath the topsoil, providing a dense and challenging layer for the roots to penetrate. Planted north to south of two Dijon clones (114 and 115), our farming focus is to provide balance to this highly stressful area. Block M responds remarkably with smaller berries and clusters, producing a rich and full-bodied wine. Clone 114 is known for its lush and tender texture, while 115 delivers higher-toned fruit components and is more pronounced structurally. These clones work harmoniously together to create a complete and compelling bottling – the richest, roundest, and most full-bodied of our Small Lot Collection. 80% whole cluster.

Highlights

Varietal: 100% Pinot Noir
Cases Produced: 720
Soil Type: Botella clay
Vine age: 24 years old
Clones: 114, 115
Fermentation: 80% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: December 2, 2021
Release date + price: January 2022, \$70

Tasting Notes

Intoxicating aromas of black cherry, fig and plum sauce pull you in. A brilliant, deep ruby hue conveys a concentration of flavors such as cassis, black currant, and muddled blackberry. Soft and round tannins envelope the mouth and leave you craving more.

Technical Details

Scores

97 points, Wine Advocate
94+ points, Jeb Dunnuck
94 points, Antonio Galloni

Alcohol: 13.8%
pH: 3.71
Total SO₂: 31 ppm
VA: 0.59 g/L
Glucose + fructose: 0.8 g/L
TA: 5.8 g/L
Free SO₂: 18 ppm