

melville

2020 Estate Pinot Noir - Indigene

Description

Our Indigène Pinot Noir is crafted from the compelling and well-rounded Clone 115, specifically chosen for an indigenous fermentation style due to its excellent attributes of color, aroma, flavor, and texture. Completely destemmed upon harvest, we allow the fruit to ferment in its naturally occurring environment of native yeasts, present in healthy amounts due to our organic farming methods. Several native yeast strains begin the fermentation process, until one becomes dominant and takes over to finish. This method creates an interesting and ever-changing variety in our Indigène (French for indigenous) Small Lot Collection of wines, and delivers those earthy, mushroom and soil driven characteristics defining this unique and wild style. This savory Indigène Pinot Noir is concentrated, deep and balanced...a must-try of the spring releases.

Highlights

AVA: Sta. Rita Hills
Varietal: 100% Pinot Noir
Cases Produced: 422
Clones: 115
Elevage: Aged in neutral barrel (15+ year old French oak)
Bottling Date: December 2, 2022
Release Date: April 2022

Tasting Notes

A deep ruby color draws you in to savory, soil-driven and aged balsamic aromas infused with hints of nori and cocoa powder. Dark fruits of crushed blackberries and woody mulberries burst on the palate alongside ripe cranberries and pomegranate essence. A hearty backbone of earthiness, mushroom and briar brings depth and intensity to this unfettered wine. Each sip closes with the soft ripe tannins of red apple skin and rosemary.

Scores

Not yet rated

Technical Details

Alcohol: 14.0%
pH: 4.05
Total S02: 9 mg/L
VA: 0.82
Glucose + fructose: 0.0
TA: 5.9
Free S02: 3 mg/L