

melville

2020 Estate Pinot Noir - Sta. Rita Hills

Description

This is 100% Melville fruit from our Sta. Rita Hills estate and is a collection of seventeen Pinot Noir clones. 40% of the fruit was fermented as whole-clusters with 60% gently de-stemmed in small (1.5 ton) open top fermenters. Total skin and stem 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 neutral barrel (15+ year old French oak), where it remained sur lie without sulfur until July, when it was gently racked for the first time and prepared for bottling in August. Yields were 1.7lbs/vine (1.5 tons/acre).

Highlights

Varietal: 100% Pinot Noir
Cases Produced: 6,116
Soil Type: Sandy loam
Vine age: 25 years old
Clones: 667, 777, 828, 113, 114, 115, 459, 943, 2A, 9, 16, Pommard, Calera, Mount Eden, Swan, & Merry Edwards
Fermentation: 40% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: August 31, 2021
Release date + price: Winter 2022, \$40

Tasting Notes

Red rose petal in color, lively and vivid aromatics of raspberry, black cherry, fresh cranberry sauce, blood orange and nori waft from the glass. In the background, dried sage, basil powder and talc weave alongside a hint of cinnamon and orange rind. The mouthfeel is polished with soft, bright acidity and focused, silky, assertive tannins on the finish that add gorgeous earthy components and complexity.

Scores

93 points, Jeb Dunnuck

Technical Details

Alcohol: 14.0%
pH: 3.70
Total SO₂: 22 ppm
VA: 0.58 g/L
Glucose + fructose: 0.2 g/L
TA: 5.9 g/L
Free SO₂: 14 pp