

melville

2020 Estate Pinot Noir - Anna's Block

Description

Over on the westside lies Anna's Block, planted in 2001 on a gentle southern slope in the northwest portion of the vineyard. This area is one of our most even-ripening blocks as the rows are planted in a north-south orientation, receiving a consistent exposure to the cold-climate sun. The soil is a well-drained and low nutrient sandy loam, causing the vines to work incredibly hard to survive. This stress, combined with our targeted care and attention, leads Anna's to produce small clusters and small berries, which equates to concentrated fruit that is exquisitely perfumed and inviting. Planted to two different Dijon clones working well in tandem, Clone 667 is known for producing high-quality wines in Burgundy and brings intense color, structure, depth, and ageability, while the earlier ripening Clone 114 offers richness and stuffing.

Highlights

AVA: Sta. Rita Hills
Varietal: 100% Pinot Noir
Cases Produced: 845
Soil type: Sandy loam
Clones: 667, 114
Fermentation: 67% whole cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: December 02, 2021
Release date: October 2022
Release price: \$70

Tasting Notes

A stunning crimson colored pinot noir, Anna's overflows with baked strawberries, red cassis, and fig on the nose, followed by newly fallen autumn leaves and nutmeg. This elegant wine shows cooked cranberries and brie rind, with a touch of foraged mushrooms. The silky, soft textures and bright freshness makes Anna's a wonderful complement to baked salmon, smoked trout, and pork tenderloin.

Scores

95+ points, Jeb Dunnuck

Scores from previous vintages:

2019 - 96 points
2018 - 94+ points
2017 - 96 points

Technical Details

Alcohol: 14.1%
pH: 3.75
TA: 6.3 g/L
Glucose + fructose: 0.8 g/L
VA: 0.7 g/L
Total SO₂: 25 ppm
Free SO₂: 10 ppm