

melville

2021 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: 598
Soil Type: Botella clay
Vine age: 25 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 1, 2022
Release date + price: January 2023, \$76

Tasting Notes

The epitome of “sense of place,” Block M mirrors in the glass the intensity endured at the hand of Mother Nature. Thick skinned berries create textural power and intensity, flooding the mouth with flavors of rhubarb, concentrated dried cassis, and warming fall spices. Hints of slow-drip coffee grounds follow with savory tannins, balanced by an electric freshness. Block M holds up beautifully with grilled or braised red meats and rich sauces.

Scores

2021 vintage not yet reviewed. Previous vintage scores:

2020: 97 points
2019: 95 points
2018: 96 points

Technical Details

Alcohol: 13.9%
pH: 3.52
VA: 0.61 g/L
Glucose + fructose: 0.2 g/L
TA: 6.4 g/L
Free SO₂: 13 ppm
Total SO₂: 32 ppm