

# melville

2021 Estate Pinot Noir - Sandy's Block, Clone 114

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## Description

A Dijon clone, 114 is often overlooked and considered the “little sister” to Clone 115, however is quite significant with its dark, small berries and clusters exhibiting classic pinot noir flavors of cherries and spice. Planted within Sandy's Block (growing in well-drained, sandy soil) Clone 114 is soft, rich and responds well to stems, delivering perfumed and herbal aromatics, good structure and a decadent palate. Hand-harvested at night, and fermented 33% whole cluster in the same method as Sandy's Block, we are proud to offer this sensual and luxurious wine from this standalone clone and thrilled with the result.

## Highlights

**AVA:** Sta. Rita Hills  
**Varietal:** 100% Pinot Noir  
**Cases Produced:** 75  
**Soil type:** Sandy loam  
**Clones:** 114  
**Fermentation:** 33% whole cluster  
**Élevage:** Aged in neutral barrel (15+ year old French oak) for 18 months  
**Bottling date:** August 24, 2022  
**Release date:** April 2023  
**Release price:** \$90

## Tasting Notes

Reminiscent of walking into a local farm stand, aromas of cooked fig and stewing strawberries alongside fresh garden herbs of thyme, sage and rosemary entice the senses. The palate springs to life with fresh cherries and sweet raspberries bursting with juice. Orange zest and earthy oregano notes inlay with luxurious tannins, complemented with lush but focused acidity. Try pairing with a summer vegetable and roasted mushroom pizza, or a Croque Monsieur.

## Scores

Wine club exclusive, not submitted for ratings.

## Technical Details

**Alcohol:** 13.9%  
**pH:** 3.53  
**VA:** 0.58 g/L  
**Glucose + fructose:** 0.1 g/L  
**TA:** 6.8  
**Free SO<sub>2</sub>:** 18 mg/L  
**Total SO<sub>2</sub>:** 55 mg/L