

melville

2021 Estate Pinot Noir - Sandy's Block

Description

Named after Chad's beloved Aunt Sandy, this block is situated on the east side of our estate, to the north of the winery, and is planted on low-nutrient, well-drained sandy soil...which although might be surprising, is an IDEAL environment for this wine. As not much thrives in pure sand (think desert cactus), growing vines in sandy soil requires consistent care and attention from our farming team. The balance we create, along with pinot noir's tendency to reflect the characteristics of the soil, leads Sandy's fruit to develop a lifted, delicate and pretty wine with intense notes of a red fruit bouquet. Sandy's Block includes selections from Calera (Clone 90) and clones 828, 459 and 114, which when grown in sand (in addition to perfumed aromatics) deliver an ethereal and harmonic palate impression. 2021 was a solid growing year, with our vines producing exceptionally high-quality fruit for this vintage. With 50% whole cluster, the fruit fermented with skin and stem contact for about 30 days, followed by eight gentle hours in our basket press, before going into neutral French oak.

Highlights

AVA: Sta. Rita Hills
Varietal: 100% Pinot Noir
Cases Produced: 642
Soil type: Sandy loam
Clones: Calera, 37, 459, 114
Fermentation: 50% whole cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: December 02, 2022
Release date: April 2023
Release price: \$72

Tasting Notes

Bright notes of salted red plum and blood orange drift from the glass, followed by wet tea leaves and a hint of ground clove. Notes of juicy cranberry carry fierce, racy acidity, held in careful tension supported by darker notes of a black cherry reduction. Layers of dried shiitake mushroom, salted cocoa nibs and cola overlap to bring added complexity to this food friendly treasure. At the finish, well-integrated tannins are reminiscent of the finest powdery sand that this block is known for.

Scores

2021 vintage not yet rated. Scores from previous vintages:

2020 - 95 points
2019 - 97 points

Technical Details

Alcohol: 13.5%
pH: 3.67
VA: 0.72 g/L
Glucose + fructose: 0.0 g/L
TA: 6.5
Free SO₂: 13 mg/L
Total SO₂: 55 mg/L