

# melville

## 2022 Estate Pinot Noir - Block M

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### 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:** 547  
**Soil Type:** Botella clay  
**Vine age:** 26 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 6, 2023  
**Release date + price:** February 2024, \$78

### Tasting Notes

One of the darker, more sultry pinots from our small-lot collection, Block M is an intriguing wine with a slightly “unfriendly” attitude (think dark red fruits, dark soil aromas, nori and soy). Once you get to know it, however, the experience becomes highly rewarding. The magic is found in the density of fruit concentration...Block M’s tiny berries have thicker skins with more grip, tannins, and phenolics than any other pinot in our repertoire. This wine is best paired with a grilled prime rib eye, freshly-cracked white pepper, a drizzle of the best extra virgin olive oil, and some fleur de sel finishing salt.

### Scores

2022: not yet rated  
2021: 96 points  
2020: 97 points  
2019: 95 points

### Technical Details

**Alcohol:** 13.0%  
**pH:** 3.69  
**VA:** 0.67 g/L  
**Glucose + fructose:** 0.3 g/L  
**TA:** 6.0 g/L