

# melville

## 2022 Estate Pinot Noir - Sta. Rita Hills

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### Description

This is 100% Melville fruit from our Sta. Rita Hills estate and is a collection of seventeen Pinot Noir clones. 40% of the fruit was fermented as whole-clusters with 60% gently de-stemmed in small (1.5 ton) open top fermenters. Total skin and stem contact averaged 30 days (7-day cold soak, 2+ weeks of fermentation and 1+ week extended maceration). From the press, the wine was transferred directly into neutral barrel (15+ year old French oak), where it remained sur lie without sulfur until July, when it was gently racked for the first time and prepared for bottling in August. Yields were 1.7lbs/vine (1.5 tons/acre).

### Highlights

**Varietal:** 100% Pinot Noir  
**Soil Type:** Sandy loam  
**Vine age:** 25 years old  
**Clones:** 667, 777, 828, 113, 114, 115, 459, 943, 2A, 9, 16, Pommard, Calera, Mount Eden, Swan, & Merry Edwards, Vosne-Romanée  
**Fermentation:** 40% whole-cluster  
**Élevage:** Aged in neutral barrel (15+ year old French oak) for 11+ months  
**Bottling date:** July 26th, 2023  
**Release date + price:** Winter 2023, \$44

### Tasting Notes

The intoxicating aromatics of rose petals, native sage, blood orange rind, and black cherry are followed by notes of incense, Indian spices, and crushed rocks, paving the way for a bright and fresh initial response on the palate. The richness of the fruit is elegantly balanced with fine tannins that gives the wine its seamless texture.

### Scores

93 points, Wine Enthusiast

Scores from previous vintages:

2021 - 95 points

2020 - 93 points

2019 - 95 points

### Technical Details

**Alcohol:** 13.2%

**pH:** 3.65

**VA:** 0.65 g/L

**Glucose + fructose:** 0.1 g/L

**TA:** 5.9 g/L