

melville

2022 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. 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: 648
Soil type: Sandy loam
Clones: Calera, 828, 459, 114
Fermentation: 50% whole cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 15 months
Bottling date: December 06, 2023
Release date: April 2024
Release price: \$74

Tasting Notes

Sandy's invites you in with pretty and delicate aromatics, followed by a mouthwatering, savory punch of dense fruit. Intoxicating elements of lifted, dried rose petals along with salty, ocean air and dried wild sage, make you think, where is this from? Where is this going? What time is it? Then comes the fruit: blackberry, black cherry, red plum and pomegranate, accompanied by bergamot, oolong tea, white mushroom, and sandalwood. Drink with wild salmon topped with herbed butter. Grill, bake or even lightly smoke.

Scores

2022 vintage not yet rated. Previous vintages:
2021 - 96 points, Wine Enthusiast
2020 - 95 points, Robert Parker's Wine Advocate
2019 - 97 points, Wine Enthusiast

Technical Details

Alcohol: 13.6%
pH: 3.51
VA: 0.63 g/L
Glucose + fructose: 0.0 g/L
TA: 6.5
Free SO₂: 24 mg/L