

# melville

## 2022 Estate Pinot Noir - Terraces

---

### Description

The Terraces block sits on a sloped and terraced hillside, with each individual row receiving a direct hit from the cold Pacific Ocean wind. Wrapping around Block M in a “peninsula” shape, the Terraces face varying directions - north, northwest, and due west – cascading down a steep terrain made of clay-rich loam with chunky calcareous shale soil. These facets create several different sun exposures, limited water holding capacity, and when combined with the freezing cold wind, lead to a naturally “devigorized” environment producing intense fruit. Planted in 1997 by Brent Melville and the vineyard crew, this small lot of only 4.9 acres is an interesting combination of two old-school California selections of Mt. Eden and Joseph Swan, plus three Dijon clones (115, 667 and 777). 60% whole cluster.

### Highlights

**Varietal:** 100% Pinot Noir  
**Cases Produced:** 548  
**Soil Type:** Clay-rich loam and calcareous shale  
**Vine age:** 26 years old  
**Clones:** Swan, Mount Eden, 115, 667 and 777  
**Fermentation:** 60% 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

Aromas of black tea, salted toffee, forest floor, and wild sage are balanced with red, crunchy fruit notes of red currant, raspberries and wild mountain strawberries. Cold-climate acidity offers a bright and fresh palate, along with medium-bodied tannins. Afford this wine a couple years in the cellar for optimum drinking. Pair with miso-marinated salmon.

### Scores

2022: 96 points, Antonio Galloni, Vinous

Scores from previous vintages

2021: 95 points WA, VN, WE

2020: 95+ points JD

2019: 95 points WA, WE

### Technical Details

**Alcohol:** 12.8%

**pH:** 3.66

**VA:** 0.6 g/L

**Glucose + fructose:** 0.2 g/L

**TA:** 6.2 g/L