

melville

2022 Estate Pinot Noir - Indigène

Description

Our commitment to organic farming enables us to handcraft a truly natural “native” or “indigenous” fermentation, utilizing yeasts that are naturally present in the vineyard and cellar. Due to its excellent attributes of color, aroma, flavor and texture, the compelling and well-rounded Clone 115 was specifically chosen for this wine. Completely destemmed upon harvest, we surrender control to Mother Nature and allow the fruit to begin the fermentation process on its own. Several native yeast strains are present to start, until one becomes dominant and takes over to finish. This method captures the earthy, mushroom and soil-driven characteristics that define this unique and wild style.

Highlights

AVA: Sta. Rita Hills
Varietal: 100% Pinot Noir
Cases Produced: 275
Clones: 115
Elevage: Aged in neutral barrel (15+ year old French oak)
Bottling Date: December 6, 2023
Release Date: May 2024

Scores

Not submitted for rating.

Tasting Notes

Indigène excites with fresh-cut mushroom, cinnamon bark, and damp, healthy soil aromatics. There is fruit here, no doubt, but there is something about the native yeasts bringing another layer of earthiness to the fruit. On the palate, fresh notes of kumquat and pomegranate juice are followed by fine, sandy tannins evoking a sense of green tea steeped with dried rose petal. The body is elegant and light on its feet with cheerful acidity. Pair alongside a chanterelle mushroom risotto or dishes featuring organic beef bone broth.

Technical Details

Alcohol: 13.3%
pH: 3.61
TA: 6.2 g/L
Glucose + fructose: 0.0 g/L
VA: 0.63 g/L
Free SO₂: 24 ppm