

melville

2022 Estate Pinot Noir - Rancho Nuevo

Description

Rancho Nuevo might literally translate to “new ranch,” but it’s been a part of our vineyard profile for over 16 years now. Sitting southwest across Highway 246, these Rancho vines are planted on a gradual slope, atop sandy loam soil. Though the soil was quite sterile when first planted, it has improved greatly over time through extensive cover cropping and the resultant build-up of organic matter. Rancho Nuevo lies at a lower elevation to the south of the winery, and closer to the Pacific Ocean, making it a significantly cooler environment to our already cold-climate designation. This translates to later bud-break and ripening each year, allowing for gorgeous flavor development and acidity ripeness. This site is home to pinot noir clones 943, 459, 828, Mt. Eden, Pommard, and Calera. 40% whole cluster.

Highlights

Varietal: 100% Pinot Noir
Cases Produced: 348
Soil Type: Sandy loam
Clones: Mt. Eden, Pommard, Calera, 943, 459, and 828
Fermentation: 40% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 11+ months
Bottling date: September 1st, 2023
Release date + price: Fall 2023, \$80

Tasting Notes

Beautifully mature aromas of dark red fruits, black cherries, ripe cranberry, dried sage, earl grey tea, and fresh currants drift from the glass. The texture is full of tension between the bright fresh acidity and the dense luscious fruit, striking a magical balance of grace and power.

Technical Details

Alcohol: 13.5%
pH: 3.58
Free SO₂: 14 mg/L
Total SO₂: 40 mg/L
VA: 0.66 g/L
Glucose + fructose: 0.2 g/L
TA: 6.2 g/L

Scores

Not Submitted For Ratings