

melville

2023 Estate Pinot Noir - Block M

Description

Sitting above the Terraces on the top of the westside hill lies Block M, exposed directly to cold Pacific wind and intense sun. The soil is a compact Botella clay with a hardpan dropping 18 inches underneath the topsoil, providing a dense and challenging layer for the roots to penetrate. Planted north to south of two Dijon clones (114 and 115), our farming focus is to provide balance to this highly stressful area. Block M responds remarkably with smaller berries and clusters, producing a rich and full-bodied wine. Clone 114 is known for its lush and tender texture, while 115 delivers higher-toned fruit components and is more pronounced structurally. These clones work harmoniously together to create a complete and compelling bottling – the richest, roundest and most full-bodied of our Small Lot Collection. 80% whole cluster.

Highlights

Varietal: 100% Pinot Noir
Cases Produced: 598
Soil Type: Botella clay
Vine age: 27 years old
Clones: 114, 115
Fermentation: 80% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date: December 6, 2023
Release date + price: February 2025, \$78

Tasting Notes

One of the darker, more sultry pinots from our Small Lot Collection, Block M is an intriguing wine with a slightly “unfriendly” attitude (think dark red fruits, dark soil aromas, nori and soy). Once you get to know it, however, the experience becomes highly rewarding. The magic is found in the density of fruit concentration...Block M's tiny berries have thicker skins with more grip, tannins, and phenolics than any other pinot in our repertoire. This wine is full of dark cherry, plum, cedar box and blood orange, with fresh acidity and a depth of concentration on the mouth. It is best paired with a grilled prime ribeye, freshly-cracked white pepper, a drizzle of the best extra virgin olive oil, and some fleur de sel finishing salt.

Scores

Ratings pending.

Previous vintage scores
2022: 96 points
2021: 96 points
2020: 97 points

Technical Details

Alcohol: 13.1%
pH: 3.69
VA: 0.67 g/L
Glucose + fructose: 0.3 g/L
TA: 6.0 g/L