

# melville

## 2023 Estate Pinot Noir - Sta. Rita Hills

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### Description

This is 100% Melville fruit from our Sta. Rita Hills estate and is a collection of seventeen Pinot Noir clones. 40% of the fruit was fermented as whole-clusters with 60% gently de-stemmed in small (1.5 ton) open top fermenters. Total skin and stem contact averaged 30 days (7-day cold soak, 2+ weeks of fermentation and 1+ week extended maceration). From the press, the wine was transferred directly into neutral barrel (15+ year old French oak), where it remained sur lie without sulfur until July, when it was gently racked for the first time and prepared for bottling in August. Yields were 1.3lbs/vine (1.1 tons/acre).

### Highlights

**Varietal:** 100% Pinot Noir  
**Soil Type:** Sandy loam  
**Vine age:** 28 years old  
**Clones:** 667, 777, 828, 113, 114, 115, 459, 943, 2A, 9, 16, Pommard, Calera, Mount Eden, Swan, & Merry Edwards, Vosne-Romanée  
**Fermentation:** 40% whole-cluster  
**Élevage:** Aged in neutral barrel (15+ year old French oak) for 11+ months  
**Bottling date:** August 21, 2024  
**Release date + price:** Winter 2025, \$44

### Tasting Notes

This wine is always full of crunchy red fruits like ripe pomegranate, ripe cranberry, and dark raspberry, along with beautifully integrated savory notes of dried native sage, dark oolong tea, salty minerality, and dried blood orange peel, with hints of rose petals. These aromas are followed by notes of incense, Indian spices, and crushed rocks, paving the way for a bright and fresh initial response on the palate. The dense fruit is elegantly balanced with fine tannins that give the wine its seamless texture. This versatile wine can be paired with everything from a poke bowl to grilled pork chop.

### Scores

92+ points, Robert Parker's Wine Advocate

Scores from previous vintages:  
2022 - 93 points  
2021 - 95 points  
2020 - 93 points

### Technical Details

**Alcohol:** 13.4%  
**pH:** 3.68  
**VA:** 0.52 g/L  
**Glucose + fructose:** 0.1 g/L  
**TA:** 5.9 g/L