

melville

2024 Estate Pinot Noir – Calera

Description

This is 100% Melville fruit from our Rancho Nuevo vineyard. Calera is the Spanish word for “limekiln” and the clone was developed from Calera Vineyard that sits on an old limestone quarry. It has notoriously small berries with tight clusters giving low yields and more skin-to-juice ratio. We produced this using only 27% whole cluster fermentation due to the high ratio of skins that give structure to the wine. This clone thrives in cool climate conditions like we have in the Sta. Rita Hills. If you love lighter Burgundy-style wines, you will love this.

Highlights

Varietal: 100% Pinot Noir
Cases Produced: 174
Soil Type: Sandy loam
Vine age:
Clones: Calera
Fermentation: 27% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 11+ months
Bottling date: August 28th, 2025
Release date + price: January 13th, 2025, \$80

Tasting Notes

This clone comes to us directly from Calera Vineyard, who in turn sourced the clone from the famed La Tâche Vineyard in Burgundy. While there are several versions of this clone, this section of Calera at Melville consistently produces ridiculously small berries and clusters, which equate to deep color, dark fruits, and an intense mouthfeel. This bottling hits all the marks. Notes of cinnamon bark and Earl Grey tea are integrated with bright acidity and a concentrated density. Pair with heartier dishes, like my favorite, duck cassoulet.

Accolades

Ratings Pending

Technical Details

Alcohol: 14.0%
pH: 3.58
VA: 0.57 g/L
Glucose + fructose: 0.5 g/L
TA: 6.9 g/L