

melville

2024 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 18 years now. Sitting southwest across Highway 246, these vines are planted on a gradual slope, atop sandy loam soil. Though the soil was quite sterile when first planted, it 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. 68% whole cluster.

Highlights

Varietal: 100% Pinot Noir
Cases Produced: 273
Soil Type: Sandy loam
Clones: Mt. Eden, Pommard, Calera, 943, 459, and 828
Fermentation: 68% whole-cluster (2/3rds)
Élevage: Aged in neutral barrel (15+ year old French oak) for 11+ months
Bottling date: Sept. 28th, 2025
Release date + price: January 13th, 2026 - \$80

Tasting Notes

The Rancho Nuevo seems to always find itself on the side of a more fruit-driven rather than savory wine. Yes, there are hints of green peppercorn, Indian spice and dried herbs, but it’s the ripe red fruits that seem to tip the scale. This wine comes with its signature bright acidity from the Sta. Rita Hills’ sandy loam soils and cold sunshine. Every year, this wine sings, and this vintage is no exception. Pair with dry-rubbed, grilled bone-in pork chop.

Accolades

Ratings Pending

Technical Details

Alcohol: 13.9%
pH: 3.60
VA: 0.60 g/L
Glucose + fructose: 0.8 g/L
TA: 6.6 g/L