

# melville

## 2024 Estate Pinot Noir – Terraces

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### Description

The Terraces block sits on a sloped and terraced hillside, with each individual row receiving a direct hit from the cold Pacific Ocean wind. Wrapping around Block M in a “peninsula” shape, the Terraces face varying directions - north, northwest, and due west – cascading down a steep terrain made of clay-rich loam with chunky calcareous shale soil. These facets create several different sun exposures, limited water holding capacity, and when combined with the freezing cold wind, lead to a naturally “devigorized” environment producing intense fruit. Planted in 1997 by Brent Melville and the vineyard crew, this small lot of only 4.9 acres is an interesting combination of two old-school California selections of Mt. Eden and Joseph Swan, plus three Dijon clones (115, 667 and 777). 68% whole cluster.

### Highlights

**Varietal:** 100% Pinot Noir  
**Cases Produced:** 472  
**Soil Type:** Clay-rich loam and calcareous shale  
**Vine age:** 28 years old  
**Clones:** Swan, Mount Eden, 115, 667 and 777  
**Fermentation:** 68% whole-cluster  
**Élevage:** Aged in neutral barrel (15+ year old French oak) for 15 months  
**Bottling date:** December 4, 2025  
**Release date + price:** January 13th, \$78

### Tasting Notes

This block is exposed to the relentless cold winds coming straight off the Pacific Ocean. The vines work tirelessly to produce tiny berries on small clusters, which are the hallmark of this wine. Notes of raspberries, potpourri, coriander and red plums define this full-bodied wine that packs a punch with its concentration and structure. The 2024 Terraces is hitting its stride and will continue to do so for many years to come, making it one of the highlights of the vintage. Pair it with anything.

### Accolades

Ratings Pending

### Technical Details

**Alcohol:** 13.5%  
**pH:** 3.67  
**VA:** 0.73 g/L  
**Glucose + fructose:** 0.1 g/L  
**TA:** 6.7 g/L