

Melville Winery

Estate Pinot Noir Sta. Rita Hills



This is 100% Melville fruit from Melville's 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 1.7lbs/vine (1.5 tons/acre).

Grape varieties : Pinot Noir

Vineyard age : 25-year-old vines

Soil : Sandy loam

Alcohol : 14%

Tasting notes :

The aromatics instantly permeate the glass with rose petals, ripe red plums, cloves, and orange zest. When tasting, the flavors of Bing Cherry, raspberry and blackberry race over the entire palate and are followed by black tea and tarragon. A harmonious backbone of silky tannins and energetic acidity give this wine real verve!

Press Notes

The Wine Advocate

2021 94 points

Wine Enthusiast

2021 95 points



Organic

