

Melville Winery

Sandy's Block Pinot Noir Sta. Rita Hills



Named after Chad's beloved Aunt Sandy, this block is situated on the east side of the Melville estate, to the north of the winery, and is planted on low-nutrient, well-drained sandy soil...which although might be surprising, is an IDEAL environment for this wine. As not much thrives in pure sand (think desert cactus), growing vines in sandy soil requires consistent care and attention from the farming team. The balance Melville creates, along with pinot noir's tendency to reflect the characteristics of the soil, leads Sandy's fruit to develop a lifted, delicate and pretty wine with intense notes of a red fruit bouquet. Sandy's Block includes selections from Calera (Clone 90) and clones 828, 459 and 114, which when grown in sand (in addition to perfumed aromatics) deliver an ethereal and harmonic palate impression. 2021 was a solid growing year, with the vines producing exceptionally high-quality fruit for this vintage. With 50% whole cluster, the fruit fermented with skin and stem contact for about 30 days, followed by eight gentle hours in the basket press, before going into neutral French oak.

Grape varieties : Pinot Noir

Soil : Sandy loam

Alcohol : 13.5%

Tasting notes :

Bright notes of salted red plum and blood orange drift from the glass, followed by wet tea leaves and a hint of ground clove. Notes of juicy cranberry carry fierce, racy acidity, held in careful tension supported by darker notes of a black cherry reduction. Layers of dried shiitake mushroom, salted cocoa nibs and cola overlap to bring added complexity to this food friendly treasure. At the finish, well-integrated tannins are reminiscent of the finest powdery sand that this block is known for. Pair alongside orecchiette pasta with Italian sausage and spinach to showcase all the elements of this wine.

Press Notes

Jeb Dunnuck

2021

95 points

Wine Enthusiast

2021

96 points



Organic

