

Melville Winery

Block M Pinot Noir Sta. Rita Hills

Sitting above the Terraces on the top of the westside hill lies Block M, exposed directly to cold Pacific wind and intense sun. The soil is a compact botella clay with a hardpan dropping 18 inches underneath the topsoil, providing a dense and challenging layer for the roots to penetrate.

Grape varieties Pinot Noir

Soil Botella clay

Alcohol 13%

melville

Pinot Noir

Block M



Tasting notes

One of the darker, more sultry pinots from Melville's small-lot collection, Block M is an intriguing wine with a slightly "unfriendly" attitude (think dark red fruits, dark soil aromas, nori and soy). Once you get to know it, however, the experience becomes highly rewarding. The magic is found in the density of fruit concentration...Block M's tiny berries have thicker skins with more grip, tannins, and phenolics than any other pinot in the Melville repertoire. This wine is best paired with a grilled prime rib eye, freshly-cracked white pepper, a drizzle of the best extra virgin olive oil, and some fleur de sel finishing salt.

Banville

Wine Merchants

www.banvillewine.com

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