

melville

2021 Estate Pinot Noir - Sta. Rita Hills

Description

This is 100% Melville fruit from our 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).

Highlights

Varietal: 100% Pinot Noir
Soil Type: Sandy loam
Vine age: 25 years old
Clones: 667, 777, 828, 113, 114, 115, 459, 943, 2A, 9, 16, Pommard, Calera, Mount Eden, Swan, & Merry Edwards, Vosne-Romanée
Fermentation: 40% whole-cluster
Élevage: Aged in neutral barrel (15+ year old French oak) for 11+ months
Bottling date: August 24, 2022
Release date + price: Fall 2022, \$44

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!

Technical Details

Scores

94 points, Wine Advocate

Scores from previous vintages:

2020 - 93 points

2019 - 95 points

2018 - 94 points

Alcohol: 14.0%
pH: 3.51
Free SO₂: 14 ppm
Total SO₂: 28 ppm
VA: 0.67 g/L
Glucose + fructose: 0.0 g/L
TA: 6.5 g/L