



**2003 Estate Pinot Noir – *Clone 115 Indigène***  
*Small Lot Collection*

245 cases produced, \$40/bottle

Release Date 04.29.05

**production**

Indigène receives its name from the indigenous, or native yeast, with which it was fermented. It is 100% dijonnaise clone 115 and is the only wine produced at Melville where wild yeasts are employed. 0% stem inclusion. Yields at 1.6 lbs/plant. Bottled December 14, 2005. 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 hand-bucketed 2 gallons at a time directly into barrel (30% new French oak: Sirugue, Marsannay and Mercurey), where it remained sur lie with no sulfur until the waning moon cycle of June, when it was gently pressure-racked for the first time and prepared for bottling in December. 15.3% alcohol.

**tasting notes**

*This wine exudes aromatics of dried herbs and wild red fruits intermixed with a freshness reminiscent of wet forest, cherry pie, cinnamon and coffee. Texturally, it is weighty and plush, finishing fervently while reigned in by its core of high toned fruit.*