



2005 Pinot Noir – *Clone 115 Indigène*
Estate Small Lot Collection

171 cases produced, \$46/btl

Release Date 03/23/07

Vintage: Indigène receives its name from the indigenous, or wild yeast, with which it was fermented. It is 100% dijonnaise clone 115 from Block B2 and is the only wine produced at Melville where wild yeasts is employed. 0% stem inclusion. Yields at 3.9 lbs / plant. 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 barrel (30% new French oak: Sirugue), where it remained sur lie with no sulfur until late Spring and was bottled in December. 15.5% alcohol.

Tasting Notes: *Aromatics of briary red and blue fruits intermingle with red apple skin, wet forest floor, Asian spice and fennel. A gamey component reminiscent of wild boar and Italian cured meats also weaves through. On the palate, the wine is rich and flavorful showing depths of complexity balancing between fruit, earth and spice. The finish is extensive and complete.*