



2010 Pinot Noir, Melville Vineyard

Appellation:	Santa Rita Hills
Vineyard:	Melville Estate
Clone(s):	Dijon 115 & Dijon 777
Harvest:	September 30, 2010 by hand
Yields:	2-3 tons per acre
Crush:	Whole berry destemmed(80%) whole cluster(20%)
Innoculum:	Bourgogne RC 212 after a 4 day cold maceration
Fermentation:	12 day active, with manual punchdowns 2x daily
Barrel regime:	100% French oak Tonnellerie Marsannay brls, 60% new
Racking:	By gravity or inert gas, once in April 2011, then again to bottle March 2012
Bottling:	March 5, 2012 without fining or filtration
Alcohol:	15% by vol
T.A:	0.68 g100ml
PH:	3.73
Production:	247 cases