



**2006 Estate Pinot Noir – Clone 115 Indigène**  
*Small Lot Collection*

122 cases produced, \$46/bottle

Release Date 03.21.08

**production**

Indigène receives its name from the indigenous, or wild yeast, with which it was fermented. It is 100% dijonnaise clone 115 from Block B2 on the eastern edge of the vineyard and is the only wine produced at Melville where wild yeast is employed. Only two fermenters of this wine were permitted to go exclusively wild this year. 0% stem inclusion. Yields at 3.1 lbs./plant. Total skin 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 (20% new Sirugue French oak), where it remained sur lie with no sulfur until April, when it was gently pressure-racked for the first time and prepared for bottling in July. 15.1% alcohol.

**tasting notes**

*Darker and slightly more sinister than its three siblings, this year's Indigène has aromatics of black and red fruits such as bramble berry, fig, apple skin, pomegranate and strawberry balsamic. Hints of roasted meat, graphite and bacon lurk in the background along with wet forest floor, fennel, celery salt and sesame seed. This wine has plenty of gumption and grip, and ends with substance.*

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