



2001 Lane Tanner Pinot Noir Melville Vineyard

Ron Melville came to me a few years back and told me of his new venture. He purchased acreage on both sides of Babcock Vineyard in the west end of Santa Ynez Valley in Santa Barbara Co. and planned to plant grapes and start a winery. He wanted to plant grapes for me also. We picked out two beautiful acres and I chose the old (beautiful) clones of Pinot Noir (2A for structure, 9 & 16 for flavor). Ron thought I was nuts for not picking the macho new super clones...but that is another story. This is the second bottling of my fruit from this new Santa Rita Hills appellation. This wine is perfect. It has more of a floral note in the nose compared to my other wines so I have dubbed it "Flower Child".

I gently crushed (100% destemmed) into 4' by 4' by 4' open top fermenters avoiding the harsh wood tannins from stems. The juice was fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the Pinot Noir grape without extracting the more coarse, alcohol soluble components. The wine spent about 12 months in Francois Frere oak barrels. I used about 25% new wood to obtain a trace taste without overshadowing the fruit. The wine is unfinned and gently filtered for clarity. It will naturally throw some sediments over time.

Plush cherry fruit offset by anise, violet, and smoked meat aromas set the stage. Finely balanced herb, cola and dark fruit flavors slide into a finish of dried spice, coffee and pepper notes. This is the best buy of my Pinot family.

Back Label: "Talk about...Sensual elegance in a glass...Try This."

Cases Produced: 414

Harvest Date: 10/1/2001

Numbers @ Harvest: 24.8 Brix

Wine Numbers: 14.3% Alc. 3.57 pH No R.S.