

waits·mast

TASTING NOTES

2017 Pinot Noir, Nash Mill Vineyard, Anderson Valley

Nash Mill vineyard is located on a southern profile in the Eastern hills at the cool northern end of the Anderson Valley. Its location is within a large cold air drainage which further moderates temperatures and slows grape ripening. The typical harvest at Nash Mill is about 2 weeks later than many other vineyards in the Anderson Valley.

The vineyard is farmed with an emphasis on balance. The use of irrigation, fertilizers and cover crops is tuned to devigorate the strong zones and build strength in the weaker areas. Since the property includes Mill Creek, a healthy salmon fishery, the Vineyard uses Fish Friendly practices and was certified in 2010. Starting in 2017, the vineyard began transition to organic farming practices.

In 2017, we bottled 70 cases from three barrels of our 2017 Pinot Noir from Nash Mill Vineyard. Typical of the cool, deep-end Nash Mill site, the pale garnet color belies the provocative nature of this wine. The aromatics grab your attention with an intense bouquet of cherry, pomegranate, rose water and brooding betel nut. Round but with balanced acidity on the palate, flavors of bing cherry, allspice and balsam linger over a long finish that is structured with fine-grained tannins.

Details:

Clones: 115/777/Pommard

Harvest/Brix: September 28, 2017

Fruit: 100% whole berry (no stems)

Fermentation: native

Barrel aging: 16 months in French oak, 33% new (Cadus TGM 30 month, Damy AML 3year)

Finish: unfinned and unfiltered

Alcohol content: 13.6% by volume

Bottled: February 2018

Production: 70 cases

Drink now through 2026

Suggested Retail Price: \$45/bottle (750ml)

Release date: November, 2020

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