

waits·mast

TECH SHEET

2017 Pinot Noir, Oppenlander Vineyard, Mendocino County

Oppenlander Vineyard is well off the beaten path in Mendocino County outside of the town of Comptche. It's about eight and a half miles from the Pacific Ocean as the crow flies at an elevation of 250 feet. Oppenlander is owned by the Shandel family, 5th generation owners of the property, and was originally homesteaded in the 1860s by their ancestors from Denmark (via the Gold Rush in Australia). The vineyard sees consistently cool temperatures across the growing season and is harvested later than other regions. This cooler temperature range and coastal proximity can deliver a certain "oceanic acidity," lending structure and complexity to the wine.

Oppenlander Vineyard gives off a coastal vibe of Pinot Noir: fresh and lush dark red fruit, with a salinity and minerality that recalls the Mendocino coast sea breeze. The 2017 Oppenlander has a richness that is more flirtatious than bombastic. The freshness of this wine displays pure red fruits like bing cherry and pomegranate, which are heightened with brisk acidity and hints of rose water. More sanguine, earthy notes of iron, wet stone, black tea and sandalwood unfold in the aromas and the glass as the wine breathes. The structure and subtle fine grain tannins of this wine result in a long, fruit-driven finish and ensure years of complexity unfolding as the wine ages gracefully.

Details:

Clone: Dijon 114, 115, Martini, Pommard

Harvest: September 29, 2017

Alcohol content: 13.8% by volume

Fruit: 100% whole berry (no stems)

Fermentation: BRL97 and W15

Barrel aging: 16 months in French oak, 33% new (Sirugue VTGE 3yr and CTGE 3yr)

Finish: unfiltered and unfiltered

Bottled: February 2019

Production: 96 cases

Drink now through 2028

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

Release date: April 2021

Website: www.waitsmast.com

