

waits·mast

2017 Pinot Noir, Mendocino County

The Waits-Mast Pinot Noir, Mendocino County is a select blend of different barrels from our vineyard-designate wines that we find are drinking very well early in their age. The 2017 wine is blend of Pinot Noir from two different vineyards – Nash Mill Vineyard in Anderson Valley and Oppenlander Vineyard in Comptche (Mendocino County). The Nash Mill site is in the deep end of the valley, getting more fog and shade from nearby trees, and the Comptche site ripens later since it is more within the fog belt, at lower elevation and about 8 miles from the coast.

The medium garnet color of this wine gives way to bright red fruits often exhibited in Oppenlander, layered with spicier notes of clove and nutmeg that we frequently find in the Nash Mill site. The blend showcases bright red cherry on the palate with zingy acidity and a plush finish layered with notes of spice, creamy toast, and a touch of forest floor. This wine will drink well right out of the bottle, but will continue to develop over the next 3-5 years. Enjoy with seasonal trout or salmon with simple lemon butter sauce or with a light pasta of spring vegetables and a shaving of Parmigiano Reggiano.

Details:

Clones: Martini, 114,115, 667 Pommard

Harvest date: September 27 (Oppenlander), September 28 (Nash Mill)

Alcohol content: 13.6% by volume

Fruit: 100% whole berry (no stems)

Fermentation: Native yeast (Nash Mill), BRL97 & W15(Oppenlander)

Barrel aging: 16 months in neutral French oak

Finish: unfinned, unfiltered

Bottled: February, 2019

Production: 135 cases

Drink now through 2024

Suggested Retail Price: \$35/bottle (750ml)

Release date: September, 2019

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