

waits·mast

TASTING NOTES

2018 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.

Our newest bottling from Nash Mill Vineyard was harvested on September 30, 2018 and after hand-sorting and de-stemming, the Pinot Noir fermented with a combination of 24% whole cluster and the rest whole berry on native yeast.

Typical of this cool, foggy site surrounded by tall conifer the 2018 Nash Mill has a beautiful garnet color in the glass. As it opens up, the wine delivers intense aromas of pomegranate, lavender, and dried sage. The mouth-filling palate reveals spices of cracked pepper and clove, as well as juicy red plum and taut tannins. This wine is just beginning to express itself and a little time in the cellar would certainly be rewarded.

Details:

Clones: 115/677/Pommard

Harvest/Brix: September 30, 2018

Fruit: 100% whole berry (no stems)

Fermentation: native

Barrel aging: 15 months in French oak (21% new: Billon AML 3year)

Finish: unfined and unfiltered

Alcohol content: 13.6% by volume

Bottled: February 2020

Production: 110 cases

Drink now through 2028

Suggested Retail Price: \$52/bottle (750ml)

Release date: November, 2021

