

waits·mast

TECH SHEET

2020 Pinot Noir Blanc, Anderson Valley

Our 2020 Pinot Noir Blanc is our second vintage of this unique and relatively rare style of white wine. Not to be confused with Pinot Blanc, this wine is a white wine made from Pinot Noir grapes. Sourced from a vineyard in the Deep End of Anderson Valley, the wine is made from red pinot noir grapes which are put directly into the press and squeezed gently to yield white-hued juice. The wine was fermented in stainless steel and aged sur lie without stirring until bottling.

Visually fresh with a pale lemon-green hue in the glass, the nose offers intense aromas of pear, lemon curd, lemongrass, and salinity. The palate bolsters these aromas with Rainier cherry, Meyer lemon, and a flinty minerality. Generous on fruit, but balanced with refreshing acidity, the finish is seemingly endless. A perfect pairing for fresh oysters or a citrus avocado salad.

Details:

Clone: 667, Pommard

Alcohol content: 13.1% by volume

Fruit: whole cluster pressed

Fermentation: rhone4600 yeast

Barrel aging: 6 months in stainless steel sur lie, no MLF

Bottled: March 2021

Production: 104 cases

Suggested Retail Price: \$29/bottle (750 ml)

Release date: April, 2021

Contact: Jennifer Waits or Brian Mast

jennifer@waitsmast.com

brian@waitsmast.com

Website: www.waitsmast.com

