

# waits·mast

## TECH SHEET

### **2014 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.

The beautiful ruby color of the 2014 Oppenlander is a prelude to the fresh black fruits at the forefront of the nose. The nose is densely packed with aromas of plum and black cherry, cedar, brioche, sagebrush, and a hint of gardenia. The laser focus of the palate exhibits the same red fruits and balances weight with bright acidity. The finish is lengthy and the fruit flavors are complimented by a light toastiness in the finish and a touch of florality. Drink now and over the next 5-7 years.

#### Details:

Clone: Dijon 115, 667; Pommard

Harvest/Brix: September 23, 2014 at average 22.2 Brix

Alcohol content: 13.5% by volume

Fruit: 100% whole berry (no stems)

Fermentation: inoculated, RC212

Barrel aging: 16 months in 37.5% new (Sirugue CTGE+ & VTGE and Damy AML 3 year) & neutral French oak

Finish: unfinned and unfiltered

Bottled: August, 2015

Production: 165 cases

Drink now through 2024

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

Release date: September, 2017

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