

waits·mast

2014 Pinot Noir, Wentzel Vineyard, Anderson Valley

At a roughly 900 foot elevation near Philo, Roland and Barbara Wentzel's 10-acre vineyard is organically farmed within an expansive 300+ acre forested property. The particular plot of land that we get our fruit from is called "the clos," as it is a fenced-in block situated up the hill. The block, made up of Dijon clones, has north-south rows with a north-west orientation, terraced up a steep hillside, so the grapes benefit from the long afternoon sunlight, tempered by cool offshore breezes.

In 2014, we doubled our production (four barrels instead of two!) and we also added some whole clusters (about 25%) to the fermentation - a rare technique for our small winery. With this vineyard, everything lined up and we knew that some whole cluster would add some earth and spice to the wonderful strawberry profile that Wentzel Vineyard shows.

Tasting notes: With a medium ruby color, this wine opens with pure aromas of bing cherry, rose petal, white pepper and sweet fennel seed. On the palate, the wine offers medium body and bright acidity emphasizing the red fruit flavors of cherry and red plum. These flavors carry through to the lengthy finish, which is complimented by touches of cedar and vanilla bean. This wine is just beginning to show its potential and some time in the glass will be rewarded. Enjoy this now, but it will continue to develop over the next 3-5 years. 118 cases produced.

Details:

Clones: 114, 115, 667, 777

Harvest date: September 3, 2014

Brix: 23.5 Brix

Alcohol content: 13.6% by volume

Fermentation: Native yeast, 25% whole cluster

Barrel aging: 11 months in 25% new French oak (Cadus, tight grain, M+ slow, 30 month)

Finish: unfined, unfiltered

Bottled: August, 2015

Production: 120 cases

Drink now through 2022

Suggested Retail Price: \$47/bottle (750ml)

Release date: November, 2016

Contact: Jennifer Waits or Brian Mast

Jennifer@waitsmast.com

brian@waitsmast.com

(415)405-6686

www.waitsmast.com

