waits·mast

TASTING NOTES

2015 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.

In 2015, we picked Nash Mill on September 9 at an average ripeness of around 23.5 Brix. This delivered a bright acidity to the 2015 Nash Mill along with its classic Anderson Valley flavor profile. This wine always has a power and complexity beyond the beguiling pale garnet color. An intense nose of alpine strawberry, rose petals, star anise, sage and mint drifts out of the glass. On the palate, one finds strawberry preserves, mint, and just a touch of vanilla through the finish. The complexity, body and the structure are a natural pair for rib roast or an herbed New York strip.

Details:
Clones: 115/777/Pommard
Harvest/Brix: (115/667/Pommard) September 9, 2015 at 23.5 Brix
Fruit: 100% whole berry (no stems)
Fermentation: Native yeast
Barrel aging: 11 months in French oak, 33% new (Cadus Tight Grain)
Finish: unfined and unfiltered
Alcohol content: 13.2% by volume
Bottled: March 2017
Production: 70 cases
Drink now through 2022
Suggested Retail Price: $42/bottle (750ml)
Release date: November, 2017

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