

# waits·mast

## TASTING NOTES

### **2016 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 2016, we picked Nash Mill on September 13 at an average ripeness of around 23.4 Brix. This wine is always a pale garnet, but that doesn't hint at the power of Nash Mill. The intense nose is packed with pinot varietal character, currants, cumin and a hint of savory. On the palate, the red currant flavors are complimented with sage, nutmeg, clove, and a slight umami character. The structure of Nash Mill can stand up to heartier fare with its zingy acidity and ripe tannins.

#### Details:

Clones: 115/777/Pommard

Harvest/Brix: (115/667/Pommard) September 13, 2016 at 23.4 Brix

Fruit: 100% whole berry (no stems)

Fermentation: W15 and Briosio yeasts

Barrel aging: 16 months in French oak, 33% new (Cadus TGM 30 month, Damy AML 3year)

Finish: unfined and unfiltered

Alcohol content: 13.3% by volume

Bottled: March 2018

Production: 160 cases

Drink now through 2025

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

Release date: March, 2019

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