

waits·mast

2017 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.

Tasting notes: Four barrels of 2017 Pinot Noir from Wentzel Vineyard yielded 90 cases of this consistently food-friendly wine. Wentzel's steep hillside site surrounded by towering conifer delivers diverse layers of flavor. Showing a brilliant ruby hue in the glass, the nose reveals aromas of black cherry, dried thyme and a touch of vanilla bean pod. On the palate, the bright acidity lifts the fruit, revealing concentrated flavors of cherry coulis, passionfruit and a hint of cardamom in the finish. With concentration and length, the structure is underpinned by plush tannins.

Details:

Clones: The Clos (field blend of Dijon clones), Lookout Block (115, 667, 777)

Harvest date: September 15, 2017

Alcohol content: 13.7% by volume

Fruit: 100% whole berry (no stems)

Fermentation: BRL97

Barrel aging: 16 months in French oak, 22.6% new

Finish: unfiltered, unfiltered

Bottled: February 2019

Production: 90 cases

Drink now through 2027

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

Release date: November 2020

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