

waits·mast

2017 Pinot Noir, Mariah Vineyard, Mendocino Ridge

Mariah Vineyard is set in Mendocino Ridge, a remote and higher elevation appellation that is sort of the wild west of Pinot Noir growing in Mendocino County. While the area of the AVA is over 250,000 acres, the only suitable land for grape-growing is above 1,200 feet elevation and currently about 75 or so acres are currently planted to wine grapes.

In the 1970s, Dan Dooling and Vicki Tomola purchased land at 2,400 feet elevation above Point Arena and planted Zinfandel, Syrah and Petite Syrah, then later Sauvignon Blanc and Pinot Noir. The Pinot Noir block that we source from at Mariah comes from two different clones, Dijon 667 and Pommard, planted to Syrah rootstock (1103 Paulson) in a combination of Hugo and Josephine loams over a well drained Sandstone fractured Shale subsoil. The vines run east west with 10-foot rows and 7 foot vine spacing, with quadrilateral cordon training and is dry-farmed - a particularly beneficial trait during a challenging draught year.

The 2017 Mariah is our sixth Pinot Noir made from this vineyard and our fruit comes from the same blocks of 667 and Pommard clones. The color of 2017 Mariah is a cross between a deep salmon and a pale garnet. The transparency of the wine is deceiving, as the nose of this mountain-top Pinot Noir exhibits intense red fruits, dried sage and warm spice. Bing cherry is layered with sarsaparilla, clove, and delicate vanilla crème. On the palate, the delicate body is balanced with fine-grained tannins and flavors of cherry, clove, and vanilla linger through a surprisingly and pleasing lengthy finish.

Details:

Clones: 667 and Pommard

Harvest date: September 26, 2017

Alcohol content: 12.5% by volume

Fruit: 100% whole berry (no stems)

Fermentation: W15 yeast

Finish: unfinned and unfiltered

Barrel aging: 16 months in French oak, 50% once used

Bottled: February, 2019

Production: 48 cases

Drink now through 2028

Suggested Retail Price: \$42/bottle (750ml)

Release date: April 2021

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