



History

Nestled in the hills above Husch lies our newest experiment with Pinot Noir. Our Nash Mill Vineyard takes its name from the history of logging at the site. Now that the mill is silent, the majestic redwoods have begun to regrow, fish are returning to the undammed creek, and four acres of vineyard (Pinot clones 667, 115 and Pommard) are coming of age on a gentle southern hillside. From this special place comes this rare wine.

Winemaking

In 2014 the lingering California drought resulted in a small crop, only yielding 2.8 tons per acre. Each clone was harvested at night and fermented individually in small open-top fermenters. The unique expressions of each clone and fermentation allowed for experimentation with blending to find the best representation of the vineyard. The end result is a very limited bottling of two barrels, a blend of clone 115 and Pommard in French oak.

Tasting Notes

Captivating from start to finish, the 2014 Nash Mill Pinot Noir is an Anderson Valley treasure. Continually evolving aromas and flavors of rose pedal, strawberry, cherry tomato, tea leaf, toffee and vanilla work seamlessly with a silky and rich mouth-feel. This wine plays nicely with foods such as mushroom pate, creamy brie, baby back ribs, or smoked trout. Cheers!

Appellation: Anderson Valley

Fermentation: $\frac{3}{4}$ ton open top fermenters

Maturation: 10 months in barrels (50% new)

Alcohol: 13.7%

Cases produced: 40

Sugar at harvest: 26.0° - 26.1° Brix

Harvest dates: September 18 - 19

Total acid: 6.2 g/L

pH: 3.5

Cellaring: 5 - 7 years with careful aging