



ABOUT THE VINEYARD...

The Mink Vineyard is located next door to the winery, in the Coombsville Viticultural Area of Napa Valley. Open to the same morning fogs and afternoon breezes that cool Carneros to the west, Coombsville is consistently one of the coolest pockets in Napa. Mink sits inside a small "bowl", allowing cooler air to settle during the evenings, and making Mink's mesoclimate a couple degrees cooler, even, than the surrounding hills. But the real secret to Mink's explosive flavors, smooth, mouth-coating minerality, comes from the soil. Underneath is a layer of compressed volcanic ash, called tufa. The tufa drains the topsoil, storing moisture in its porous structure. The vines are able, with some work, to grow roots into the ash layer, accessing moisture during the long, dry growing season.

ABOUT THE VINTAGE...

The 2021 growing season was a welcome success after a more varied and challenging 2020. The vines came on with aplomb, demonstrating the rich fruit concentration we expect – even if the crop was meager. The ongoing drought in California served to further accentuate the character and concentration of the fruit. While warmer conditions have prevailed in other areas, the coastal areas of California continue to benefit from the maritime influence and moderating influence that it brings.

ABOUT THE WINE...

The grapes were destemmed into small, one-ton, open-top fermenters, with traditional hand punch downs, and aged the wine in Billon cooperage, a barrel that tends to sit subtly underneath the delicate fruit, lifting aromas without crowding them. The wines were racked once, gently, prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and a gentle push with inert gas through racking and bottling. 279 cases produced.

TASTING NOTES...

The 2021 Mink Pinot Noir exhibits bright and refreshing notes of pomegranate, cherry, and fresh herbs. It gradually opens to deeper and darker berry fruit, blueberry and plum. This vintage is on the more structured side of the spectrum and will continue to evolve over time. Its enchanting mouthwatering minerality invite sip after sip together with bite after bite. A lively wine at release but it will continue to improve over the next 4 - 7 years and can age well beyond a decade as shown by its 20+ year track record.