



ABOUT THE VINEYARD...

The Mink Vineyard is located 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. This provides exceptional drainage while 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 2022 growing season was characterized by a colder than usual Fall followed by a cool Spring. The vines struggled to grow early, resulting in less growth and a very small crop. The Summer was seasonably on the cool side until a final heat spell quickly finished the ripening season in early September. A strong and elegant vintage even if the growing season was a more challenging one.

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. 275 cases produced.

TASTING NOTES...

The 2022 Mink Pinot Noir exhibits bright and refreshing notes of blueberry, pomegranate, allspice, and fresh herbs. It gradually opens to deeper and darker berry fruit, blueberry and plum. The vintage is elegant, emphasizing the minerality of the terroir. Look for additional layers and depth to emerge in the months after release. 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.