



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 tufa layer, accessing moisture during the long, dry growing season.

ABOUT THE VINTAGE...

We received much needed rain in the winter of 2015, which put us back on the road to having healthier levels of soil moisture. The 2016 vintage began early, much like the previous vintages, and the optimal growing season caused us to speculate that this would be a very early harvest as well. An unseasonably cool spell visited us mid-summer, slowing down growth. After this brief spell, very warm days followed by cool nights finished off the growing season, giving us a great balance of ripe fruit and mouthwatering acidity. While not as early as projected, our harvest still ended up wrapping up long before the rains of October came.

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. 268 cases produced.

TASTING NOTES...

This is an approachable vintage of our widely adored offering from just two and a half acres in Coombsville. It is graced with beautifully round blue fruit notes around which dance brighter notes of huckleberry and pomegranate. The finish is dominated with fine, chalky palate coating tannins and minerality that balance the hedonism of the Mink fruit. While this wine is soft and welcoming now, it will in time reveal its underlying depth. Displaying the uniqueness of Coombsville, this luxuriously textural wine will excite the senses with its many complexities.

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