



### **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...**

Ample rain brought an end to our five-year drought and the 2017 vintage produced the high quality of fruit that we had enjoyed in the prior seasons. It was an unusually wet year with a mild spring that allowed the vigorous vines to flower extensively. Record-breaking heat in the days leading to harvest fully ripened the grapes, developing sugar and flavor, while cool nights ensured wines would retain mouthwatering acidity. Our harvest wrapped up, with wine aging in barrel and safe from smoke damage, long before the October fires visited Napa. Ultimately, we were gifted a smaller vintage than the originally anticipated and we were very happy with the high quality of the grapes. Deliciously juicy, our wines excited our palates months before bottling!

### **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. 258 cases produced.

### **TASTING NOTES...**

We love this opulent vintage from our tiny two and a half acre vineyard in Coombsville. Juicy blueberry jam notes blend with pomegranate and preserved mandarin. Fine, chalky tannins and minerality balance the hedonism of the Mink fruit and beckon you in for another mouthwatering sip. A unique offering from this corner of Napa, this softly textural wine will excite the senses with its many complexities. Age in the bottle will reveal the underlying depth of this wine as it evolves and broadens on the palate.

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