



### **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 enjoyed consistent weather in 2018, with plenty of rain at the beginning of the year leading into a later start to the growing season, endowing us with an even and plentiful fruit set. This generally dry and cooler vintage free of heat spikes allowed for the grapes to enjoy extensive hang time on the vine, gradually developing excellent flavor and acidity without a single hint of overripeness. Not only was the vintage superb in quality, it gave us an abundance of plump grapes. Juicy and complex, the wines of this vintage are delicious to enjoy in their youth while their acidity and structure promise greatness for long-term cellaring.

### **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. 300 cases produced.

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

A bright and juicy vintage from this small backyard vineyard in Coombsville, this vintage of Mink Vineyard Pinot Noir abounds in fruit notes we love from this vineyard. Darker fruits blend with notes of cocoa to balance the bright juiciness of blueberry and plum. Fine, chalky tannins and minerality balance the hedonism of the Mink fruit and beckon you in for another mouthwatering sip. Age in the bottle will reveal the underlying depth of this wine as it evolves and broadens on the palate.