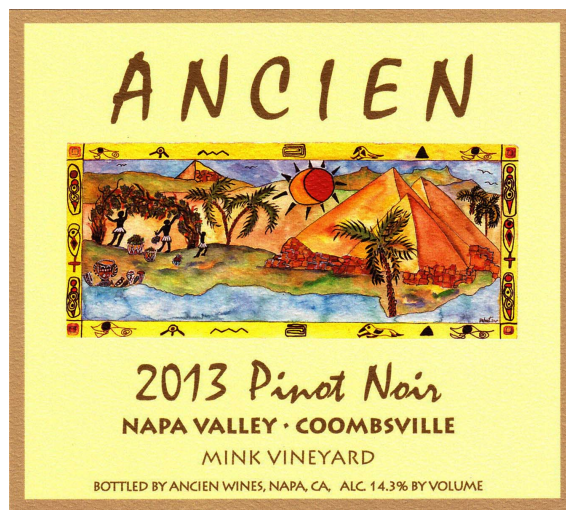




Ancien Wines



ABOUT THE VINEYARD...

The Mink Vineyard is located next door to the winery, in the Coombsville Viticultural Area in the southeastern corner 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 top soils, storing moisture in rich clays underneath. The vines are able, with some work, to grow roots into the tufa layer, accessing moisture during the long, dry growing season. In a typical year, Mink can be practically dry-farmed.

ABOUT THE VINTAGE...

2013 was a season of generous weather. Adequate winter rain and soil moisture ensured for a nice start to the growing season devoid of early frost. Ideal bloom conditions provided for a uniform fruit set. A summer of consistent temperatures without notable extremes kept the vines functioning optimally without undue stress. Late season warmth ensured nice ripe tannin and color development. In summary, this was a wonderfully cooperative vintage.

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 using inert gas through racking and bottling. 285 cases produced.

TASTING NOTES...

Without sacrificing weight and depth, this wine displays elegance and finesse. Fruit notes of blueberry, cherries, and huckleberry dance upon a nose of wet stone. The palate reveals mouthwatering minerality rounded with plum, chocolate and currant, spiced with notes of tobacco. As always, the finish is dominated with the fine, chalky and mineral tannins coating the entire palate and lingering long into the finish. A singular California Pinot Noir, displaying the uniqueness of Coombsville. Drinks well now and will mature with grace for 8-12 years.

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