



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...

Small but intense, the 2015 vintage did not give us a lot of fruit to work with but what we received yielded outstanding wines. The drought continued and its effects were only exacerbated by unseasonable weather – warm in the winter on into spring resulted in early bud break, yet cold weather during flowering resulted in an uneven fruit set, which ultimately meant smaller crops. Once summer arrived, it brought warmth with it and led to another early harvesting vintage. Attention to detail in the vineyard meant that the grapes that made it to harvest were high quality . . . giving us wines with exciting flavors and a lot of personality!

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. 192 cases produced.

TASTING NOTES...

A paragon of complexity, this wine displays elegance and finesse without sacrificing weight and depth. Fruit notes of blueberry and raspberry greet and entice you in for a taste. The palate reveals mouthwatering minerality rounded with plum and blood orange, accented by hints of tobacco. As always, the finish is dominated with the fine, chalky tannins and minerality that coat the palate and balance the hedonism of the Mink fruit. Displaying the uniqueness of Coombsville, this special Pinot Noir speaks to wine lovers and words just do not suffice to fully describe this luxuriously textural wine with its many complexities.