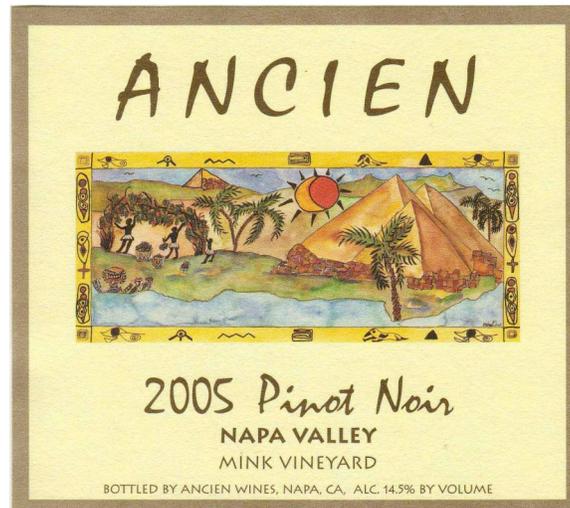


# Ancien Wines

## 2005 Napa Valley Pinot Noir

MINK VINEYARD



### **ABOUT THE VINEYARD...**

The Mink Vineyard is located in the Tulocay area due east of the city of Napa (also known as Coombsville). This is a cool area that enjoys a backdraft of air conditioning from the San Pablo Bay. The soils are very special and distinct from other cool climate Pinot Noir sites in California (or Oregon for that matter). The top three feet is a rocky alluvial soil, reddish beige in color with loads of cobblestones. Below the alluvial is a layer of white volcanic ash approximately two feet deep. The third layer is black clay. The roots work their way through the cobblestones down to the surface of the ash. The ash provides excellent drainage as it is physically similar to limestone in porosity. The clay provides a reservoir of moisture that is slowly wicked back to the vine through the ash - but the vine has to work hard for it. The vines can be practically dry farmed, depending on the year, and develop a very nice steady state system that is hard to achieve with drip irrigation. The vineyard is split equally between Swan Selection and Dijon 115 clone of Pinot Noir.

### **ABOUT THE WINE...**

The grapes were 100% destemmed into an open top fermenter and cold soaked for 4 days. We employed a submerged cap device through the mid-point of primary fermentation followed by twice a day punchdowns through the completion of fermentation. We inoculated with a Burgundian yeast isolate and fermented warm, peaking about 94°F. The wine was pressed at dryness. The wine was aged entirely in French barrels from the Billon cooperage. The wine was racked once prior to bottling. Wine movements were made by pushing with inert gas all the way until bottling. Wine analysis: Alc. 14.5%, pH 3.59, ta 5.9 g/l, r.s. 0.01 g/l. 240 cases produced.

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

Blueberry, plum and blackberry fruit layered upon dark chocolate, wet stone, and lingering minerality in the plate. Its bright fruit opens up to show nice concentration and weight on the palate with a firm underlying structure and great length. The palate brims with mouth watering black fruits followed by clove, cinnamon, spice in the finish. This wine will continue to unfold for 6 - 10 years.

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