

Ancien Pinot Noir Coombsville Mink Vineyard

Ancien Wines

United States - California - Coombsville

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.

The Mink Pinot Noir exhibits bright and refreshing notes of pomegranate, cherry, and fresh herbs. It gradually opens to deeper and darker berry fruit, blueberry and plum. This vintage is on the more structured side of the spectrum and will continue to evolve over time. Its enchanting mouthwatering minerality invite sip after sip together with bite after bite. A lively wine at release but it will continue to improve over the next 4 - 7 years and can age well beyond a decade as shown by its 20+ year track record.

Specifications

Appellation	Coombsville
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Average 30 years
Agricultural Practices	Organic
Soil type	Volcanic rocks mixed with compressed volcanic ash, called tufa.
Vinification	The grapes were 95% destemmed into small, one-ton, open-top fermenters, with traditional hand punch downs, and aged for 11 months in Billon cooperage (40% new), 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.
Production	279 (9-liter cases)
Pairings	Ancien Pinot Noir Coombsville Mink Vineyard's food pairing



Codes, Weights and Measures

UPC	7 84585 03396 6
Units/Case	12
Unit Size	750 mL

Container	bottle
SCC	1 07 84585 03396 3
Case Weight	38
Cases/Pallet	56
Layers/Pallet	14
ABV	14.20%
SRP	\$ 69.99 USD 750mL Bottle

Reviews and News

2021 Ancien Pinot Noir Coombsville Mink Vineyard - 95 PTS - WE