



2020 Napa Valley Pinot blanc, Yount Mill Vineyard

We harvested the grapes very early to capture the vibrant side of the Pinot Blanc grape, and whole-cluster pressed the fruit similar to how one would press Champagne. After settling in tank for 24 hours, the wine fermented in neutral barrels with its native yeast and rested sur lees for 11 months. We blocked Malo-lactic fermentation to keep the wine bright and zesty.

The pH is 3.67, the TA is 6.6 g/l, and the alcohol is 11.9%. 135 cases produced.

Showing ripe pear, white peaches, Meyer lemon, and clover honey on the nose and through to the palate, the body is fleshy and generous, but finishing very clean with a hint of minerality.

The Vineyard:

The Yount Mill Vineyard was one of the first certified organic vineyards in Napa Valley—they never stopped farming organically back in the post-war period when folks started using the new-fangled chemicals. Located in deep soil near the Napa River, the vines are mostly dry-farmed, and tended with minimal intervention—they are allowed to grow a little wild. The cool winds are drawn up the valley over the vineyard, allowing white grapes to keep their vibrant freshness.