



2016 Napa Valley Pinot blanc, Yount Mill Vineyard

This wine is 95% Pinot blanc and 5% Semillon. We whole-cluster pressed the grapes, settled in tank for 24 hours, then fermented and aged the wine for 11 months in neutral barrels. To enhance the broad texture of Pinot blanc we stirred the lees monthly. We allowed all of the wine to go through Malo-lactic fermentation.

The pH is 3.85, the TA is 6.6 g/l, and the alcohol is 12.6%. 77 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.