



2023 Napa Valley Pinot Meunier, Yount Mill Vineyard

- Classic Champagne variety made as a red wine.
- Beautiful balance between fruitiness and earthiness.
- Perfectly suited to the Napa climate.
- The pH is 3.60, the TA is 5.2 g/l, and the alcohol is 12.5%. 328 cases produced.
- CCOF Certified vineyard.

While having dinner with the Hoxey family some years back (the Hoxeys own the historic organically-farmed Yount Mill Vineyard) we overheard a discussion of Pinot Meunier. It was planted for sparkling wine. We kicked each other under the table and immediately asked Andy Hoxey if we could please purchase some fruit. Still (non-sparkling) red wine made from Pinot Meunier is rare and can make very earthy wine with a beautiful strawberry note when grown in France. What would it taste like in Napa? As lovers of the wonderful diversity of grape varieties we needed to find out. Turns out it is delicious grown here, still earthy but also fruity, even more so than the French versions (surprise, surprise). However, it maintains minerality and that cooling quality that is wonderful about that variety. We made the wine in 2015 assuming it would be a one-off, but it was such a hit that we decided to do it again in 2018, and then again in 2019 and then the year after that...we gave in to what is now an old friend, and now make the wine every year.

The Pinot Meunier is truly earthy and mineral, a prized characteristic here in sunny Napa where the wines normally run fruitier. But it has tantalizing blue fruits as well, and a refreshing, bright backbone of acidity and lively structure. It's all about the energy that is created from the opposing forces of fruitiness and earthiness. Balance.

The wine was fermented with 50% whole clusters in small open top tanks, with two manual punch downs per day. We pressed after 12 days and aged the wine in neutral burgundy barrels for eight months before bottling unfinned and unfiltered.

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 maintain their vibrant freshness.