



#### **A HISTORIC VINEYARD...**

In 1966, Pat and Duncan Haynes planted their vineyard to Martini Pinot Noir and Wente Chardonnay. In the 50+ years that have passed since then, there have been many significant changes in the science and technology of viticulture. However, not every supposed advance results in an improvement quality. These old school, widely spaced, cane pruned vines have found a most perfect balance point as tended by Fernando Delgado since 1970. He prunes each vine individually, according to its strength and potential, choosing which canes to keep and how many canes and shoots that each vine will grow. There is no technological substitute for this level of knowledge and experience coupled with pure love for the vine and its fruit.

#### **ABOUT THE VINTAGE...**

We enjoyed consistent weather in 2018, with plenty of rain at the beginning of the year leading into a later start to the growing season, endowing us with an even and plentiful fruit set. This generally dry and cooler vintage free of heat spikes allowed for the grapes to enjoy extensive hang time on the vine, gradually developing excellent flavor and acidity. Juicy and complex, the wines of this vintage are delicious to enjoy in their youth while their acidity and structure promise greatness for long-term cellaring.

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

Inspired by the classic and most revered Chardonnay vineyard in the world, Le Montrachet, we utilize the same classic techniques. It is fermented in tight-grained French Oak cask after a gentle squeeze as whole clusters. The wine is not moved through the fermentation and aging period, only pushed by inert gas in gentle fashion into the bottling tank. In vintages where the wine achieves good clarity through natural settling, the wine is not filtered – otherwise it undergoes a light polish to help reveal its core of fruit. 88 cases produced.

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

The effusive nose welcomes with layers of lemon meringue, ripe apple, citrus zest, honey and grape blossom. The palate is vibrant and fresh, and the richly textured mouth-feel is expansive. Baked apple tart and stone fruit emerge as this opulent wine reaches the depths of your palate, with further notes brioche. The finish is a focused amalgamation of minerality and ripe fruit. Give this cellar worthy Chardonnay time to open up and it will reveal increasingly lush and creamy layers as it evolves over minutes in the glass and the years in the bottle.