



A HISTORIC VINEYARD...

In 1966, Pat and Duncan Haynes planted their vineyard to Martini Pinot Noir and Wente Chardonnay. In the 47 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...

Timing is everything in life as well as in the vineyard. 2014 marked another year of record-breaking drought, however the year began with adequate soil moisture supported by well-timed rains resulting in an overall pleasant growing season. Warm and moderate weather with plenty of sun ripened grapes completely and made this an early budding and early harvesting vintage. Since everything was basically ready to pick at the same time, this made for an extremely intense harvest of long hours to ensure all the grapes received the attention they needed. Similar to the last two vintages, this year gave us an average sized crop with this one yielding soft, hedonistic wines that showed delicious fruit very early on – even in the barrel far before bottling!

ABOUT THE WINE...

Before the harvest, Ken and Fernando walk these rows together and mark the most flavorful old vines from the original planting. Only the original and healthiest vines are allowed to be included in this limited pick to produce this very special wine. After the careful vine-by-vine selection in the field, classic Ancien small lot winemaking is performed using one fermenter filled by gravity and punched down by hand.

70 cases produced

TASTING NOTES...

With its brilliant garnet color, this wine displays balance, grace, and the most velvety of textures. The palate mirrors the lively nose with initial fruits of strawberry and cranberry intermixed with blood orange and sandalwood. The fruit concentrates on the midpalate somewhat, revealing notes of cherry pie and tea. The palate is especially bright and expansive, with a silken texture. It finishes with a light, understated grip, and moves backward through the finish. The finish continues to evolve toward more earthen and mineral notes, as it coats the entire palate and continues to reveal new aromas.