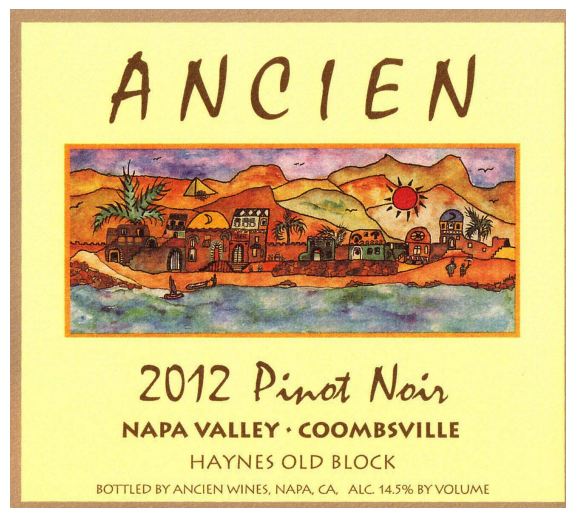




# Ancien Wines



## 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.

## Making This 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.

## About The Vintage...

2012 was a season of generous weather. Adequate winter rain and soil moisture ensured for a nice start to the growing season devoid of early frost. Ideal bloom conditions provided for a uniform fruit set. A summer of consistent temperatures without notable extremes kept the vines functioning optimally without undue stress. Late season warmth ensured nice ripe tannin and color development. In summary, this was a wonderfully cooperative vintage. 48 cases produced

## Tasting Notes...

A brilliant garnet in color, this is a wine emphasizing grace and balance and the most velvety of textures. The nose is lively and initial fruits of strawberry, cranberry, and dried cherry intermix with blood orange, lilacs, rose petals, and sandlewood. On the midpalate, the fruit concentrates somewhat, revealing fresh summer cherries and ripened, cured black cherries. 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 fruits and spices of the palate nicely mirror the nose, however the finish continues to evolve toward more earthen and mineral notes, as it coats the entire palate and continues to reveal new aromas.