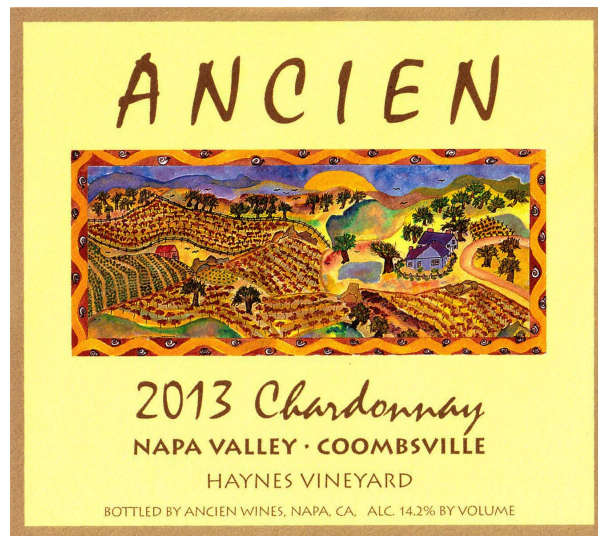


# Ancien Wines



## **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.

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

2013 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.

## **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. 105 cases produced.

## **TASTING NOTES...**

Notes of baked apple, lemon meringue with hints of melon, orange blossom, and citrus fill the senses on first visit to this wine. The palate is bright and fresh, and the richly textured mouth-feel is expansive and builds through the finish. Crisp apple and ripe pear notes emerge from the full-bodied midpalate, accented by tangerine and orange blossom. The finish is a lengthy and powerful amalgamation of ripe fruit, baking spices and mouth-filling minerality with a firmly focused finish. The nose continues to evolve, revealing nuances throughout the finish. A white for red drinkers, this is a Chardonnay that will do well in the cellar.