



A HISTORIC VINEYARD...

The Old Block of the Haynes Vineyard, located in a cool pocket of the southeastern Napa Valley, is a part of California winemaking history. Among the vines in the Old Block of Haynes Vineyard Chardonnay, Ken found through examining and tasting the grapes that a handful of these vines showed “musque” characteristics. A selection of these specific vines led to our Musque Chardonnay.

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...

Our Musque Chardonnay bottling is the culmination of a multi-year selection process at the Haynes Vineyard in Coombsville. Grapes were tasted and selected on a vine-by-vine basis evaluating for the rare “musque” character. The cuttings were then taken and planted to two rows in another section of the vineyard, which yield just a couple barrels each vintage. The vines are all varietal Chardonnay, but possess the unique clonal traits lending the floral “terpene” aromatics reminiscent of varieties like Muscat, Viognier or Gewurtztraminer - though certainly in more subtle fashion. This wine was made much in the same way as our other Chardonnays, fermented entirely in French cooperage. Bottling was done after a total of 9 months in barrel. 42 cases produced.

TASTING NOTES...

Pure nose candy! Breathe in the notes of orange blossom and fresh peaches and cream that open into undertones of lychee and cherimoya. Over the course of the year, this wine will continue to develop its heady mixture of fruit and floral. Welcomes with vibrant, lifted aromatics as it enters the palate and finishes with lingering wisps of its distinctive bouquet. The lush, opulent texture of this wine completes to make it a rare treat that delights with a honeysuckle finish. Lovely to enjoy now, it does not require time or pairing to deliver pure pleasure to the senses.

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