



### **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...**

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. 92 cases produced.

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

Notes of lemon meringue with hints of ripe yellow delicious apple, citrus and lychee jump out of the glass 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 lilac. The finish is a lengthy and powerful amalgamation of ripe fruit, baking spices and mouth-watering 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.