



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...

Small but intense, the 2015 vintage did not give us a lot of fruit to work with but what we received yielded outstanding wines. The drought continued and its effects were only exacerbated by unseasonable weather – warm in the winter on into spring resulted in early bud break, yet cold weather during flowering resulted in an uneven fruit set, which ultimately meant smaller crops. Once summer arrived, it brought warmth with it and led to another early harvesting vintage. Attention to detail in the vineyard meant that the grapes that made it to harvest were high quality . . . giving us wines with exciting flavors and a lot of personality!

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...

This vintage gave us an opulent mélange of lemon meringue with hints of citrus, honeydew, and lychee. The palate is bright and fresh, and the richly textured mouth-feel is expansive and builds through the finish. Crisp apple and ripe pear emerge from the full-bodied midpalate, brightened by notes lemon and key lime. The finish is a lengthy and powerful amalgamation of ripe fruit, baking spices and mouth-watering minerality with a firmly focused finish. A white for red drinkers, this is a Chardonnay that pairs with a wide array of dishes and will do quite well in the cellar.