



### **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...**

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.  
58 cases produced

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

With its brilliant garnet color, this wine displays balance, grace, and the most velvety of textures. The palate mirrors the lively nose featuring initial fruits of strawberry and cranberry intermixed with blood orange, sandalwood, and fresh herbs. The fruit concentrates on the mid-palate somewhat, revealing notes of wild berry pie and tea. The hedonistic palate is bright and expansive, with a silken texture. A deep inhale of aromas can make one imagine a walk through a freshly rained on herb garden. It finishes with a light, understated grip, and moves backward through the finish. The finish continues to evolve toward more earthen and mineral notes, as it coats the entire palate and continues to reveal new aromas.

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