



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...

We received much needed rain in the winter of 2015, which put us back on the road to having healthier levels of soil moisture. The 2016 vintage began early, much like the previous vintages, and the optimal growing season caused us to speculate that this would be a very early harvest as well. An unseasonably cool spell visited us mid-summer, slowing down growth. After this brief spell, very warm days followed by cool nights finished off the growing season, giving us a great balance of ripe fruit and mouthwatering acidity. While not as early as projected, our harvest still ended up wrapping up long before the rains of October came.

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. 45 cases produced.

TASTING NOTES...

Notes of lemon meringue and hints of lychee and key lime leap from the glass. The palate is vibrant and fresh, and the richly textured mouth-feel is expansive, finishing long to showcase the power of these old vines. Baked apple tart and ripe pear emerge from the full-bodied midpalate, brightened by notes lemon and kaffir lime. The focused finish features a powerful amalgamation of ripe fruit, baking spices and minerality. A white for red drinkers, this is a cellar worthy Chardonnay that will reveal increasing complex textural layers as it evolves over the years.