



### **A HISTORIC VINEYARD...**

In 1966, Pat and Duncan Haynes planted their vineyard to Martini Pinot Noir and Wente Chardonnay. In the 52 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...**

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 gravity-filled fermenter, punched down by hand.

78 cases produced

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

With its brilliant garnet color, this wine always displays balance, grace, and the most velvety of textures. A lovely bouquet of roses and red licorice intermix with notes of cocoa, berries, sandalwood, and toasted grains to invite your first sip. The fruit concentrates on the mid-palate somewhat, revealing subtle notes of cherry pie and earl grey tea. The legendary palate is expansive, bright with acidity layered into a silky texture. It finishes with a light, understated grip, and moves backward through the finish. It continues to evolve toward more earthen and mineral notes, spreading to coat the entire palate and continue to reveal new aromas.