



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...

Ample rain brought an end to our five-year drought and the 2017 vintage produced the high quality of fruit that we had enjoyed in the prior seasons. It was an unusually wet year with a mild spring that allowed the vigorous vines to flower extensively. Record-breaking heat in the days leading to harvest fully ripened the grapes, developing sugar and flavor, while cool nights ensured wines would retain mouthwatering acidity. Our harvest wrapped up, with wine aging in barrel and safe from smoke damage, long before the October fires visited Napa. Ultimately, we were gifted a smaller vintage than the originally anticipated and we were very happy with the high quality of the grapes. Deliciously juicy, our wines excited our palates months 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. 88 cases produced.

TASTING NOTES...

Notes of lemon meringue, ripe apple and melon greet first in our beautifully complex Chardonnay. 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 stone fruit emerge as this opulent wine reaches the depths of your palate, further notes brioche. The finish is a focused amalgamation of minerality and ripe fruit. Give this cellar worthy Chardonnay time to open up and it will reveal increasingly lush and creamy layers as it evolves over minutes in the glass and the years in the bottle.