



A HISTORIC VINEYARD...

The story of the Haynes Old Block is woven in the fabric of California history and the early wine business in Napa Valley. The property itself was purchased by James Whitford from Nathan Coombs in 1885 - the future namesake of the Coombsville viticultural area. Irene Whitford Haynes with her son and daughter-in-law Duncan & Patricia Haynes planted the first vines in 1966 under the tutelage of Napa Valley pioneer Louis Martini Sr. Famed early winemaking consultant André Tchelistcheff worked with these grapes in the '70s, making compelling Reserve wines during his time at Beaulieu. Warren Winarski, another early Napa visionary who founded Stag's Leap Wine Cellars championed the Chardonnay from this site. Our own 2007 vintage Pinot Noir from the Old Block was adored by Hugh Johnson (the famed British wine writer who authored *The World Atlas on Wine*) a few years back at the Premier Napa Auction, stating to us it was the most compelling wine he tasted at the event!

We at Ancien have appreciated having had our own chapter in this celebrated lineage.

ABOUT THE VINTAGE...

A beautiful growing season followed the El Niño vintage of 2017. Ample winter rains and cool coastal summer conditions conspired to deliver a stress free vintage for winemakers and grapevines alike. Without major heat spikes, the wines held on to their brightness and beautiful aromatics. Soft tannins and balanced acidity prevailed.

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 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. 87 cases produced.

TASTING NOTES...

Exotic and ethereal, the Haynes Old Block Pinot Noir defines elegance. Its characteristic aromatic mélange of sandalwood, orange spice tea, rose petal, cherry pie tantalize while the palate exudes texture and balance. Filled with nuance and complexity, the wine unfolds in the glass given a little patience. Fresh berry compote, wisps of toastiness and a mouthwatering umami greet the palate and invite the next sip. While beautiful at release, this wine will evolve for years to come. Drink now through 2035.