



A HISTORIC VINEYARD...

The Old Block of the Haynes Vineyard, located in a cool pocket of the southeastern Napa Valley, is a part of California winemaking history. Among the vines in the Old Block of Haynes Vineyard Chardonnay, Ken found through examining and tasting the grapes that a handful of these vines showed "musque" characteristics. A selection of these specific vines led to our Musque Chardonnay.

ABOUT THE VINTAGE...

2013 was a season of generous weather. Adequate winter rain and soil moisture ensured for a nice start to the growing season devoid of early frost. Ideal bloom conditions provided for a uniform fruit set. A summer of consistent temperatures without notable extremes kept the vines functioning optimally without undue stress. Late season warmth ensured nice ripe tannin and color development. In summary, this was a wonderfully cooperative vintage.

ABOUT THE WINE...

Our Musque Chardonnay bottling is the culmination of a multi-year selection process at the Haynes Vineyard in Coombsville. Grapes were tasted and selected on a vine-by-vine basis evaluating for the rare "musque" character. The cuttings were then taken and planted to two rows in another section of the vineyard. The vines are all varietal Chardonnay, but possess the unique clonal traits lending the floral "terpene" aromatics reminiscent of varieties like Muscat, Viognier or Gewurtztraminer - though certainly in more subtle fashion. This wine was made much in the same way as our other Chardonnays, fermented entirely in French cooperage. Bottling was done after a total of 9 months in barrel. 71 cases produced.

TASTING NOTES...

The bouquet greets with notes of freesia, honeysuckle, and fresh peaches and cream opening into hints of key lime and touches of green apple. The palate is immediately bright and fresh, delighting with its heady mixture of fruit and floral. Welcomes with lifted and vibrant terpene aromatics as it enters the palate and finishes with lingering wisps of its distinctive bouquet. Lovely to enjoy now, it does not require pairing to deliver sublime satisfaction.