

HAYNES VINEYARD



"For wine lovers looking to experience a melodious, whispery voice that intertwines heritage with the intensity of mature vines, beguiling terroir, and the weightlessness of a cool climate, these latest Haynes Vineyard releases are for you."

LISA PERROTTI-BROWN, THE WINE INDEPENDENT



Haynes Vineyard, as a place on earth, has a quiet beauty that is almost mystical in quality. As a small, close team, we work every aspect of winegrowing on these acres in the sleepy volcanic caldera of Coombsville. Our goal is simply to continue the legacy of good land stewardship and to forge wines that tell the story of place, people, and time.

- A benchmark vineyard of Coombsville. First planted in 1967 and boasts the oldest Chardonnay and Pinot Noir vines in Napa Valley. Our goal is to vinify their grapes into America's greatest examples of the Burgundian varietals.
- Tiny production, only a few thousand cases per year crafted by world-renowned winemaker Matt Taylor, an alum of Domaine Dujac.
- Modeled after the Burgundy of the '80s and long before, the Chardonnays are whole-cluster pressed very hard, giving more tannins and phenolics that protect the wine through its two-year *élevage* on gross lees. No racking, no *bâtonnage*. They also are fermented warm, blowing off fruity esters and keeping the focus on soil expression.
- Coombsville's coldest, windiest site encourages deep rooting and thick skins, resulting in more phenolics and more flavor. Chardonnay vines are the original "shot" Old Wente clone that winemakers covet for tiny shot berries that increase acidity and reduce juice-to-skin ratio.
- Three Chardonnay tiers, determined by where they come from in the vineyard: Vigneron (what we grow), Forgeron (what we make), and Corazon (what we love). The Corazon designation is reserved for the best plot and barrel of the vintage.
- Certified CCOF organic, with biodynamic practices.
- Haynes' rare diatomaceous soils, not unlike limestone in France, make for linear, racy wines.

