



# CHASE CELLARS

## HAYNE VINEYARD

### 2007 Hayne Vineyard Zinfandel

**Harvested:** September 3 - September 7, 2007

**Production:** 1,200 cases

**Bottled:** July 2, 2009

**Notables:** Made from the dry farmed vines that have been growing on the property since 1903.

We couldn't have asked for a better growing season in Napa Valley, it was a long, even glorious summer. The grapes ripened evenly and hung out on the vines gaining complexity and ripe tannins. The mouth explodes with juicy red fruit, a bit more cocoa powder, nutmeg, cinnamon and a touch of dill.

#### Hayne Vineyard

At Chase Cellars, we have a deep appreciation for old vines. Planted in 1903, the Zinfandel vines are head-trained, dry-farmed and are planted on St. George rootstock. The gravelly soil combined with a slight slope consistently produces the most exuberant and expressive Zinfandel grapes in the Napa Valley. These unique grapes create one of the most robust Zinfandels from the Napa Valley region.

#### Chase Cellars

Although the family has been growing grapes in the Napa Valley for over 100 years, it wasn't until 1998 that they decided to expand into wine making. Celebrating the family's heritage, they chose the name Chase Cellars in honor of Sarah Ester Chase Bourn who with her husband William Bowers Bourn purchased the property in 1872. Sarah's daughter, Maud, and her husband, William Alston Hayne, planted the Zinfandel vines just after the turn of the Century in 1903. Ever since, the vineyard has been handed down from generation to generation and tenderly maintained by descendants of the Bourn-Hayne-Simpson family. Today Mike and Katie Simpson, great-great grandchildren of Sarah Chase Bourn, own and operate the small production facility on the historic Hayne Vineyard. Working with the winemaking team of Joel Aiken and Jeff Blaum, they are committed to producing one of the world's finest Zinfandels and other world-class small production wines.





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