

## 2016 Vineyard Report

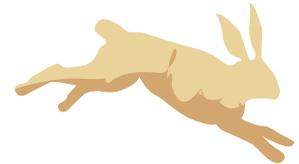
As we approach the 114th harvest, we're happy to report that our beloved Hayne Vineyard is in great health. The ample winter rains offered a sigh of relief for our dry-farmed vines, after what has been a long, hard drought period for Northern California. Jim Munk, our Vineyard Manager, has been tending to every possible detail throughout the season to ensure the vines are balanced and happy.

Over the winter we fed the soil with a mix of organic compost, which helped to restore a balance of nutrients and nitrogen. In the spring, we added calcium and a natural kelp mixture which further helps to balance the soil for optimal nutrition. We had great berry set this year on account of warm, even temperatures throughout bud break, and thanks to our composting regimen and the additional moisture in the water table, the vines have exploded with super healthy canopies.

July 11th marked the official date of veraison. As we walked the vineyards together, Russell made the call that we'd be harvesting in 60 days, which means we'll be bringing in the first of the fruit on September 11th. (We've placed a few wagers here



*One of our young vines served as home to three baby birds this year. We placed umbrellas over the vine to shade these little guys on the hottest days.*



## *Vineyard Report continued...*

at the winery to see how close we'll come to that date.) Jim and the vineyard team have already made multiple passes through the vines. We've added potassium, which will help sustain vigor throughout the hottest part of the season and support the vines as they work hard to ripen the fruit. Potassium offers a two-fold benefit. First, it helps fully develop the skins of the grapes, which gives

the clusters integrity and adds character to the ripening seeds and tannins. The second benefit is it helps us avoid botrytis later in the season.

The team has also gone through and opened up the canopies by hand-pruning the lateral shoots, and carefully removing individual leaves from the center of the vines in order to increase airflow and to ensure that perfect "speckled sunlight" on the ripening fruit.

We disked the weeds in the center of all the rows, leaving nothing but pure unadulterated Hayne Vineyard soil – free from the pesky puncture vines and their hard spiky seed pods that, as Katie reminisced, "were strong enough to pop the tires on my bicycle when I was a kid."

*Overall, the vineyard health and the weather are pointing toward a really good vintage.*





*We're excited to be able to share both the 2013 and 2014 Cabernets. It's a rare treat to be able to try them side-by-side.*

*Both incredible examples of Napa Valley Cabernet, they're true to both their origin and our house style. With only 54 cases and 95 cases available, respectively, this is the time you get to pat yourself on the back for being smart enough to get into the Allocation Club when you did.*

## *Your Wines...*

### **2013 CHASE Hayne Vineyard Zinfandel**

Made from barrel selections of Hayne Vineyard's oldest and newest vines, fermented from grapes harvested by hand just before dawn, this beautiful wine has an effusive nose and awesome mid-palate that bursts with lush sweet cherries, pomegranate, tannins and soft peppery spice. It's a dark, powerful beauty that effortlessly rides the line between richness and total elegance. Only 240 cases made. \$45

### **2013 CHASE Cabernet Sauvignon**

Sourced from our neighbor's renowned vineyard in the St. Helena appellation, it's a generous, powerful and balanced wine with ample fruit, grippy tannins and beautifully integrated oak. A gorgeous Cabernet which far exceeds expectation given the price point... and no one but our allocation club members will see hide nor "hare" of it... Only 54 cases made (and no, that's not a typo). \$65

### **2014 CHASE Cabernet Sauvignon**

What Russell was able to do with these specially picked rows of Cabernet from a small vineyard on the hillsides of the Stags Leap District appellation is impressive – holding true to both its terroir and our house style all at once. Generous layers of ripe and refined black cherry, blackcurrant fruit flavors, licorice, and mineral notes surround ample dusty tannins and a backbone of mouthwatering acidity which carries every flavor through its lingering finish. Only 95 cases made. \$125

### **2014 BOURN Sarah's Petite Blend**

This wine received 95 points from Robert Parker. We're not afraid to brag and you shouldn't be either, given that you're one of only a few folks in the world who will be getting their hands on this special wine. A blend of 80% Petite Sirah and 20% Zinfandel aged in a mix of new and neutral French oak, Mr. Parker says, "It's a sexy, full-throttle wine... with an opulently textured, full-bodied mouthfeel." Only 124 cases made. \$75



## *Good Things on the Horizon...*

Russell has been working on a new Bordeaux Blend, the first of which will be released under the BOURN label next Fall. It's going to be named after Katie's great-great-grandfather, William Bowers Bourn, who originally purchased the vineyard in 1872, and who was so successful in business at the turn of the century they actually coined the term "Bourn Luck."



## *Moments of Musical Manifestation*

It's amazing how this hallowed ground called the Hayne Vineyard and our tight knit little team continue to manifest magic. As luck would have it, we somehow secured Mark Karan – of Bob Weir and Rat Dog musical fame – to play a two-hour set for our Harvest Party on September 3rd. By the time you get this in your mailbox, we'll be reveling in the high energy, good-vibration glow of the evening.