

## Harvest Review 2017

The vintage as a whole, although ripe and flavorful, is quite a bit smaller than usual due to the heat waves we had throughout the growing season. Hundred-degree days early on in summer slowed the vines' development and prevented the clusters from growing, smack-dab in the middle of the time that they're supposed to be putting on weight.

Then, in early September, we had another heat wave that started to dry things out. Since Hayne Vineyard is dry farmed, the vines are left to find water (or not) for themselves, which means when things start to get hot and dry, the grapes start to dehydrate and we end up with raisins in the clusters. Thankfully, with the help of Russell's new super fancy optical sorter, we're able to separate every grape based on size and condition. It's pretty amazing technology that provides absolute precision to ensure only the best grapes make it into the mix. We toyed with the idea of making an Amarone-style wine from raisins... maybe next year.



Winter 2017  
Allocation



## Harvest 2017 Cont...

We harvested all the Hayne Vineyard fruit on September 15th over the course of three separate passes through the vineyard in order to keep all the blocks separate. The crew arrived at dawn and picked the young vines first, followed by the morning side of the old vines, and then made the third and final pass to pick the afternoon sun-side of the vines. The difference between the grapes that get exposed to the cool morning sun, and those that get hit with the hotter afternoon rays make for significant flavor differences, and gives us lots of options for crafting the final wines.

Once the grapes were in the winery we foot-treaded every batch before the start of fermentation. Many winemakers, Russell included, believe that nothing can take the place of this age-old process, and that foot-treading (grape stomping) offers just the right amount of gentle maceration for the grapes, and ultimately imparts greater complexity in the final wine. Rest assured that an extensive



Russell Bevan, winemaker

foot sanitation protocol is engaged before anyone's toes get near our precious fruit.

The fermentations ticked along beautifully. The Zinfandel was barreled down and tasting really good, with beautiful phenolics and great concentration across the board, well before the fires started.



## CHASE Wines

### 2015 CHASE Hayne Vineyard Reserve Zinfandel (238 cases)

Made from selected barrels of old-vine fruit, the 2015 vintage is a powerhouse of depth, beauty and sophistication that showcases the ultimate expression of our ancient Zinfandel vines. Beautifully ripe and decadent with layers of rich, dark fruit, it cascades over the palate with silky soft textures that open to reveal something new with each sip. A mouthwatering and super long, mocha- and strawberry-tinged finish leaves us both satisfied, and still wanting more. \$95

*Whether you're a dessert wine drinker or not, our new house cocktail offers another fabulous way to enjoy Finalé. You've got to try it.*

### 2015 CHASE Barberis Vineyard Petite Sirah (93 cases)

An inky ocean of flavor... with waves of sexy, dark purple and blue fruit flavors that swirl around a well-defined core of truly integrated, vanilla-laced oak tannin, which come together in an unusually balanced and mouthwatering experience for such a massive Napa Valley wine. \$75



### CHASE Finalé Hayne Vineyard Dessert Zinfandel (149 cases)

Crafted in a traditional solera style, from our younger vines, it offers intoxicating flavors of chocolate and cherry with substantial tannins and a mouthwatering finish that make it the perfect pairing for your cheese course, or a mood-enhancing nightcap. A nectar that's sweet enough to make you feel a little naughty, it's also a sophisticated and age-worthy wine. \$55

## Cocktail Recipe

### CHASE Finalé Ruby Porto Tonic

- 1 ½ oz. Finalé Dessert Zinfandel
- 2 ½ oz. Fevertree Tonic
- ⅓ oz. Carpano Antica Sweet Vermouth
- 4 drops Dashfire Orange Bourbon Bitters
- 1 Meyer lemon twist

*Combine, stir, and serve over ice. Enjoy!*

## *Holy Smokes!*

The night of Sunday October 8th marked the start of the wine country fires. By Monday our little hamlet of St Helena had lost all power, phone and wifi, so we were completely off the grid. The valley was inundated with heavy smoke, and a steady flow of the brave early responders who were winding their way up the Mayacamas Mountains high above Hayne Vineyard. The winds were fierce and the fire was spreading so quickly that the firefighters were focused on saving lives rather than fighting fires.

St Helena regained power by Tuesday, and we continued making wine and monitoring the fermentations. Russell and Thomas (Russell's right-hand man) kept the Petite Sirah on cold-soak and continued inoculations and twice-daily pump-overs, despite the surrounding chaos.

For the following days, we had heavy smoke or beautiful blue skies, totally dependent

on the way the winds were blowing. High wind warnings came and went and we were on evacuation alert, but thankfully never had a mandatory evacuation notice like so many of our friends and neighbors. At one point during that crazy week we got word that Russell's home may have been lost in the fire. Thankfully it was spared. Jim, our Vineyard Manager, was under mandatory evacuation in southern Napa on the shoulder of Atlas Peak, but stayed put to protect his house.

A week of ups and downs and a whole lot of stress took its toll on everyone, but the outpouring of concern from neighbors, colleagues and our community at large as the blazes continued to spread brought amazing comfort. A little over a week after the fires began, we opened the doors for business. A few days later, driving up and down Highway 29, it was hard to tell anything of the sort had even occurred.

**Contrary to some naysayers out there...**

## *The Entire 2017 Vintage Is NOT Tainted With Smoke*

Although we're among the lucky ones who harvested prior to the fires, there's a good chance that smoke taint is not an issue for those who were still harvesting during the inferno. It turns out that smoke taint is caused by a protein that's synthesized in the leaves of the vines, and then makes its way to the fruit. Since most of the grapes hanging on the vines were fully ripe, or very close to it, they essentially acted like little bomb shelters, and didn't take up any of the smoky smell. So as long as people washed their grapes prior to crush, there's a good chance they avoided taint altogether.

If you're looking to support Napa and Sonoma through this incredibly trying time, the best thing to do is come visit and keep buying your favorite wines.