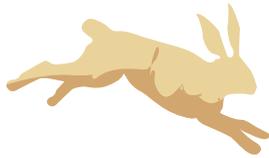


Spring Twitterpations

The mustard flowers make a stunning and impossibly cheerful blanket of yellow for as far as the eye can see... Wildlife sightings abound, including our quick-footed, high-hopping mascots that dart between the vines munching on the new spring growth of clover and other beneficial ground cover we've planted in the vineyard. You really should consider coming out for a visit this time of year. It's beautiful and the valley is quiet enough to get into tasting rooms and restaurants without a lot of fuss.



Save the Dates



Tuesday, July 4th ***Big Bang Dinner on The Hayne***

Join Vintner, Katie Hayne Simpson, and Winemaker, Russell Bevan, for an intimate evening of fun, food and fireworks.
\$150 per person. Only 30 seats available.
Allocation Members only – reserve early.

Saturday, September 2nd ***Harvest Party***

A fun-filled, casual gathering to gear up for harvest and the release of our newest and biggest reds. *Allocation Members: A pair of complimentary tickets, with RSVP.*
Non-Members: \$50 per person.

BOURN Luck

The first vintage of this special wine has a bit of a story....Our winemaker, Russell Bevan, makes an extraordinary Proprietary Red blend for his own Bevan Cellars that we absolutely adore. (Turns out we're not the only ones, as it consistently scores 98-100 points.) We love it so much in fact, that we actually asked if he'd be willing to make a similar blend for us

(and our club members). He obliged and, given its exceptional lineage, we decided to name it after Katie's Great Great Grandfather, William Bowers Bourn. He was so successful in the 19th century – the heyday of California's gold rush – they coined the term "Bourn Luck" to describe those in business that seemed to have the golden touch.

What kind of golden touch are we talking about? Well, WB Bourn's legacy includes the development of the Empire Mine, which turned out to be the largest hard rock gold strike in California. He parlayed his fortune into building San Francisco's first water and gas utilities, among dozens of other more "modest" pursuits including building two of the Bay Area's most iconic buildings: the Filoli mansion in Woodside, California, and Greystone in St. Helena, which is now home to the Culinary Institute of America.



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Your Wines

2015 CHASE

Hayne Vineyard Zinfandel

A sophisticated wine worthy of every bit of the hand-made, foot-treaded attention it receives. Pure Hayne Vineyard fruit expression, this vintage is luscious, expansive and bright with red and black fruits, spice, and pretty floral notes that offer a lilt of sophistication. A significant backbone of old-vine structure is telling of its origin, and the terrior that makes this place, and it's Zinfandel so special.

(690 cases) \$60

2015 BOURN "Luck"

Proprietary Red Wine

Oh my. This Right Bank blend is utterly exceptional in every way, with decadent, cascading fruit that resonates in perfect harmony with mouthwatering and satisfying structure. This wine is the definition of Russell's pursuit of palate pleasure.

(110 cases) Allocation Members Only: \$95



2016 CHASE

Hayne Vineyard Zinfandel Rosé

A flavorful, supple, balanced (and totally dry) pink wine made from chosen rows of our estate Zinfandel vines. Sun-kissed strawberry flavors are supple, expansive and in complete balance with the mouthwatering acidity, making it light enough to be your everyday sipper, and significant enough to hold up to almost any garden-fresh meal. (150 cases) \$28





On the Hayne

Well, the drought is officially on it's way out of California. In addition to above average rainfall for the winter, the month of January was one of the wettest on record. And although they can't actually talk, we imagine our ancient, dry-farmed vines, reveling in the glory of all that beautiful, cleansing ground water below.

We brought the whole vineyard team in for a final winter pruning pass in the last days of January, which took about a day and a half – all in. Giving the vines their winter “haircut” (as Katie calls it) is important to help maintain the overall balance of the vines, and to ensure health and good fruit set.

A few days later we sat down with Russell and assistant winemaker, Thomas, to taste through the 2016 barrel samples, and the final 2015 blends before we bottled. “WOW.” That’s the first word all of us wrote in our tasting books when we got the first sip of the ’15 Hayne Vineyard Zinfandel, and the expletives (all the good ones) just kept ramping up from there. They show extraordinary purity-of-fruit deliciousness that we can’t wait to share.

Team Update

We’re thrilled to announce (after months of interviews) our new Hospitality Director, Joseph Woolley. He’s got a ton of experience in and around the wines and wineries of Napa Valley and, given he’s a graduate from the Culinary Institute of America, we’re looking forward to keeping up our standards for eating, drinking and living well around here.

