

Harvest Dinner on the Hayne

On September 1st we gathered with 80 or so of you like-minded souls to revel in the bounty of harvest season on the Hayne, for our first official vineyard dinner.

The evening started off with glasses of Addax Chardonnay, a golden elixir from another Napa winery who's as lucky as we are to have Russell Bevan craft their wines. While we mingled and noshed on appetizers, paired with a few selected library magnums, guests took turns having their portraits taken among the old vines by our super talented photographer, Suzanne Bronk.

Right as the sun began to sink low in the sky, we strolled out to the vineyard together for dinner. We ate a delicious family style meal paired with Rosé, Zinfandel, Cabernet, Bourn Luck and a few special cellar selections. Russell punctuated the evening with lively commentary about the team and the wines. Just as the last rays of light passed over the hills, the six piece brass band pumped up the volume and led us all back, Brazilian parade-style, to the olive grove for dessert and dancing.

It was a magical evening full of smiles, laughter and friends. We can't wait to do it again soon.

Note: *If you were in attendance for the harvest dinner, and somehow missed the email to download or purchase professional copies of your photos, please let us know. She captured the feeling and spirit of the night along with simply gorgeous portraits.*





In the Vineyard

The 2018 growing season offered nearly pitch-perfect weather for Napa Valley. Despite a few days of 105-degree temperatures in June (which just so happened to coincide with our VIP Members Lounge Brunch), the following months offered mostly sunny, 80-something degree days and cool evenings,



with a soft afternoon breeze from the mountains above. These elements combine for the kind of weather Napa Valley grapes love. Those in-the-know are calling it the vintage of a century. If only our century-old vines could talk and tell us for sure.

We harvested our 30-year old ‘young’ vines from Hayne Vineyard on September 25th at 28 brix. The hand sorted, whole berries began to ferment after a nice 5-day cold soak, before being pressed into what is some absolutely stunning juice. Our old vines, in their 116th year of production, were picked on September 27th, at the magic number of 27.5 brix, and were pressed on October 10th. We’ve added a few new French oak barrel options in the mix for this year’s stunning vintage. Keeping the fruit separated by block and pick date, allows us to fine-tune the oak treatment for each individual batch before we make the final blends prior to bottling.

The overall quality of the vintage is palpable, with extraordinary typicity and fruit quality shining through, even during fermentation.



New Release Wines

2016 CHASE Barberis Vineyard Petite Sirah

The most beautiful things in life are often so ephemeral they defy the complacency of simple words or explanation. This vintage of dry farmed Petite is so beautifully crafted and so delicious, it is in short, a thing of pure, unadulterated beauty. At once deep, dark, layered and brooding it's also, at the very same time, bright, floral and oh-so-sexy. Dense with purple and blue fruits, and tannins that feel like silk sheets, it's a

mouthful of seduction. It's voluptuous and playful acidity emanates from its core, and keeps you coming back for another sip... after sumptuous sip. *192 cases produced. \$75*

2016 CHASE Hayne Vineyard Reserve Zinfandel

Why mince words when the professionals seemed to get it so spot on... Jeb Dunnuck awarded this special vintage a whopping 97 points and had this to say, "...heavenly stuff, and anyone who loves Zin, or good wine for that matter, should do whatever they can to taste this elixir."

We couldn't agree more. This wine perfectly showcases the spectacular and singular quality that only hand-selected blocks of Hayne Vineyard's 116-year old vines can produce. A fascinating, complex and completely delicious wine, it defies logic as a huge, monster red that deserves a seat at the table of Napa's finest, while remaining deftly balanced in every sense of the word. With 490 cases of this elixir produced, 2016 is the most old vine Reserve produced in Hayne Vineyard history. The fruit was just that good. *490 cases produced. \$95*

Coming Soon

2018 CHASE Hayne Vineyard Cabernet Sauvignon

This year marks the first harvest of Hayne Vineyard's organically grown Cabernet that will grace a bottle of CHASE Cellars wine. Katie's cousins, Lawrence and Rusty, the two sons of Katie's aunt Martha "Marty" Hayne Talbot, have been managing this part of the family's vineyard for a number of years. Until now, the fruit has been under contract with a few other exceptional Napa Cab houses. At long last, it gets to stay in the family. On October 1st we harvested five special rows set aside for our own Hayne Vineyard Cab. This little patch of carefully chosen vines yielded a whopping 2.2 tons of grapes.

Given the provenance of the fruit and our winemaker... it's a damn good thing you're on the Allocation list for its 2020 release, as that's more than likely the only way anyone will see hide nor hare of it.

Hey Day for Cabernet

2016 CHASE Cabernet Sauvignon

While not included in your regular Allocation, the 2016 CHASE Cabernet is an awesome wine worthy of a place in your cellar or at your holiday meals. A generous, powerful and balanced beauty with layered fruit, grippy tannins and beautifully integrated oak, it's dense, rich and delicious with gobs of dark cherry, fig and mocha that linger long on the finish. This also happens to be one of your only opportunities to score a 2016 Bevan-crafted Cabernet. *154 cases produced. \$125*



Out and About

Winemaker Dinners

January 9th

Tupelo Restaurant – Park City, Utah

January 10th

St Regis Hotel – Park City, Utah

If you're in the area, and would like to purchase a ticket for any of these dinners, reach out to us directly. *Seats are limited.*

Zinfandel Experience

January 17th – 19th

San Francisco

The whole team will be in attendance for the Grand Tasting on Saturday, and we'd love for you to join.

Members will receive an email before the end of the year, so you can enter our drawing to win a pair of All Day VIP tickets (\$300 value).



Don't fret, if you're not the lucky winner, we'll provide you with a member's discount code to save 20%. Keep an eye out for the email in December.

