

In the Vineyard

No one's quite sure why, but there's been a constant stream of wind blowing through the valley this year. We've had gusts up to 40 miles per hour, on the regular. Despite the funky wind patterns, spring was mild and the vines broke bud on April 1st – right on schedule. A few weeks later the grape flowers bloomed, just after an unusually late spring rain which thankfully spared us from shatter.* Beautiful, fully formed, green clusters were hanging by early June and veraison began the week of July 25th. Overall, assuming the weather stays on track without any long or late-season heat spikes, we're on target for a stellar vintage.

This year we decided to disturb the ground as little as possible, so instead of disking, we've done a lot more weed whacking and mowing. Jim Munk, our Vineyard Manager, has this new-fangled, super-sensitive machine that's able to get right up next to the vines without the danger of any errant cuts. It's pretty awesome and has decreased the amount of shovel work we need to do by hand.

People often ask how long the vines will continue to bear fruit. Truth of the matter is, no one knows, because our vines



are some of the oldest in the country. What we do know is that the vines continue to be in great health, maybe better than ever, thanks to our co-planting and composting regimen, and meticulous, hand-tended attention to each and every vine with more passes throughout the entire season. While the added attention adds significant labor costs, our old vines are returning the love with increased productivity, vigor, and extraordinary fruit.

** Shatter is the term used when the flowers on the vines are disturbed by rain or frost and prevent grapes from forming.*



Fall 2018
Allocation

VIP Member's Lounge Brunch

On Saturday the 23rd of June, we gathered to celebrate the opening of our new VIP Member's Lounge.

Despite the blazing 105-degree temperatures, it was a super cool event thanks to icy cold Hayne Vineyard Rosé and Billecart Salmon Champagne, as well as private tastings with Russell inside the AC-augmented tasting room.

The morning stayed upbeat and lively with delicious bites (the sticky fried chicken and waffles were a huge hit), and killer tunes from Noema, a sweet local band who's bass player, Tres Goetting, also happens to be the winemaker at Biale.

Things got a little heated about half-way through the morning, when we announced that the

winner of our inaugural brunch Hat Contest would be winning a signed magnum of 2016 Hayne Vineyard Reserve Zinfandel. To ensure we could all part as friends, we decided to put all the entries in a hat and let Katie's mom, Sarah Bourn Hayne Simpson, draw the winner. Much to everyone's surprise, our youngest guest in the froggy hat took home the prize (for his very happy parents).



Tres Goetting, winemaker, Robert Biale Vineyards



Brittany, Chris & Aiden Kelly

New Release Wines



2016 BOURN Gold Strike

Rather than reinvent the wheel, we thought we'd paraphrase from the wine critics to give you a sense of the newest wine in our lineup.... Jeb Dunnuck (94-96 points) says, "It'll put a smile on your face over the next 10-15 years; lively, ripe and sexy with liquid violets and licorice"; while Robert Parker (96+ points) gushed over its "...Supercharged palate of perfumed black fruits, chewy tannins and an epic finish." However you say it, this completely badass blend of

70% Hayne Vineyard Zinfandel, 20% Steiner Syrah, and 10% Barberis Vineyard Petite Sirah is a crowd pleaser of the highest order – and with only 104 cases made, it's extraordinarily rare. \$95

What's In A Name? The largest gold strike in California history was thanks to Katie's great, great grandfather, William Bowers Bourn I's initial investment in the Empire Mine (Grass Valley, CA) in 1852. So it seemed apropos that our next big red pay homage.

2016 BOURN Luck

A blend of nearly equal parts Merlot and Cabernet Franc, this proprietary red is a vixen of a wine. Sultry, sexy and super sophisticated with velvety textures and copious layers of fruit which are deftly balanced by its ripe tannin structure. Notes of black cherry, star anise and milk chocolate roll playfully around the palate, while the pretty acid and super integrated tannins leave you begging for more. (190 cases) \$95

What's In A Name? 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, we asked if he'd be willing to make a similar blend for us. He obliged and, given its exceptional lineage, we decided to name it after Katie's great, great grandfather, William Bowers Bourn I, who was so successful in business in the 19th century – they actually coined the term "Bourn Luck" after him to describe those in business that seemed to have the golden touch.

Out and About

Auction Napa Valley

May 30th – June 2nd, Napa

The world's largest wine auction is held each June to showcase the gems of Napa Valley. A combination of private events, an online auction, and the super exclusive live auction (attended by the rich and famous alike) is held each year to raise funds for local non-profit organizations. This year, we donated a lot called "Lunch & Levity on the Legendary Hayne Vineyard." Three couples will join us for a vineyard lunch with Katie and Russell, and will leave with a library vertical of Hayne Vineyard Zin. We love that it raised a whopping \$2,900 for the cause.

Napa Valley Wine Library's 56th Annual Tasting

Sunday, August 26th

Silverado Resort & Spa, Napa

Our Hayne Vineyard Zin fit perfectly with this year's theme, "Designated Vineyard Wines of Napa Valley."

Mine, Wine & Dine

Friday, August 3rd

Empire Mine, Grass Valley

The Empire Mine in Grass Valley, is famous for being home to the largest hard rock gold strike in US history, thanks to Katie's great, great uncle William Bowers Bourn II's refusal to accept that the mine was in borrasca, or no longer producing pay ore. Today the mine is a beautiful historic state park. The Mine, Wine & Dine event is part of their fundraising efforts to keep the spirit of gold, grit and glory alive. We were invited to pour at the event and be their guests at dinner. It's pretty cool to be able to take part in the ongoing Bourn/Hayne legacy.

Join Us

Going forward we'll be offering all our members the chance to win a pair of tickets to the various events we go to throughout the year, so you can join in the fun.



Katie Hayne Simpson