



HYDE DE VILLAIN (HdV)

2010 CHARDONNAY
HYDE VINEYARD
CARNEROS, NAPA VALLEY

PROPRIETORS: Mr. and Mrs. Aubert de Villaine
Mr. and Mrs. Laurence W. Hyde
Mr. and Mrs. Richard E. Hyde III

REGION: Napa Valley

APPELLATION: Carneros

VINEYARD: Hyde Vineyard

AGE OF VINES: 21-31 years

EXPOSURE: South by southeast

SOIL: Shallow loam over clay hardpan

SUBTERRANEAN: Ancient terraces and alluvial fans

ACREAGE: 9.42 acres

HARVEST DATES: September 28, 29 and October 1

MALOLACTIC: Yes

AGING: 12 months in oak (20% new) and 3 months in stainless steel

BOTTLING DATE: November 11, 2011

PRODUCTION: 1,840 cases (12/750ml)

VINTAGE NOTES

Late spring showers, ultimately delaying budbreak and lengthening flowering, marked an atypical 2010 vintage at Hyde Vineyard. Consistent and warm summer weather followed providing a slow and steady fruit development. In late September, our Chardonnay fruit achieved maturity (three weeks later than our average vendanges). Good fortune would have it that all of our Chardonnay was sourced before an abrupt and intense heat spell in late September.

WINEMAKER NOTES

The nose expresses pear, spice and orange peel undertones. On the palate, the ubiquitous HdV minerality lingers in harmony with stone fruit and apricot characteristics. The multilayered palate is carried through by a steady, persistent acidity for a long finish. This is a wine that displays the power of California fruit — in part to the warmer weather — yet is tempered by the restrained qualities that are Hyde Vineyard's trademark minerality and freshness.

— *Stéphane Vivier, Winemaker*

