



# HYDE DE VILLAINE (HdV)

2011 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: 22-32 years

EXPOSURE: South by southeast

SOIL: Shallow loam over clay hardpan

SUBTERRANEAN: Ancient terraces and alluvial fans

ACREAGE: 9.42 acres

HARVEST DATES: September 9, 22, 27 and October 2

MALOLACTIC: Yes

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

BOTTLING DATE: December 4, 2012

PRODUCTION: 1,920 cases (12/750ml)

## VINTAGE NOTES

Hyde Vineyard experienced a long, cold season that began with wet weather well into mid-June. Ultimately, the rainy weather delayed flowering and set. What followed was a cool summer providing slow and steady fruit maturation. A late September harvest capped off the ideal vintage providing balance and heightened minerality.

## WINEMAKER NOTES

Aromas of stone fruit, citrus and delicate spicy notes are expressed on the nose. The palate displays freshness and purity, typical of a cool-climate growing season. The wine's precise definition lingers on the palate finishing with the trademark Hyde Vineyard minerality. The 2011 reminisces of the 2007 vintage, as the existing richness will increasingly pronounce itself over time, harmonizing with the natural acidity. In the cellar, this wine will age for years to come and reward throughout the duration of its long life.

— *Stéphane Vivier, Winemaker*

