



HYDE DE VILLAINÉ (HdV)

2012 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: 23-33 years

EXPOSURE: South by southeast

SOIL: Shallow loam over clay hardpan

SUBTERRANEAN: Ancient terraces and alluvial fans

ACREAGE: 8.62 acres

HARVEST DATES: September 9, 17, 18, 25, 28

MALOLACTIC: Yes

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

BOTTLING DATE: November 26, 2013

ALCOHOL: 14.1%

PRODUCTION: 1,814 cases (12/750ml)

VINTAGE NOTES

The 2012 growing season was reminiscent of 2009: mild and warm days followed by cool nights, without any extreme weather events to disturb this smooth and slow growing season. Needless to say, the various Hyde de Villaine blocks thrived in a vintage without late-season rains and extreme acts of Mother Nature. Harvest began on September 5, after the long, slow maturation period had allowed our fruit to reach an impeccable definition and balance.

WINEMAKER NOTES

The nose is a delicate blend of white peach and clove, with a touch of floral citrus. The essence of crisp stone fruit and minerals integrates seamlessly with the finesse, focus and purity of this wine's firm acid structure. Hyde Vineyard continues to be expressed in our Chardonnays through its unique blend of minerality, subtle richness and long finish. These qualities bring the 2012 closer in style to our original vintage, the 2000, in freshness and vibrancy.

— *Stéphane Vivier, Winemaker*

