



HYDE DE VILLAIN

2015 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
APPELLATION:	Los Carneros, Napa Valley
VINEYARD:	Hyde Vineyard, at the eastern edge of Los Carneros District
AGE OF VINES:	24 to 36 years
CLONES:	“Old Wente” and Calera
EXPOSURE:	South by southeast
SOIL:	Shallow loam over clay hardpan
SUBTERRANEAN:	Ancient terraces and alluvial fans
ACREAGE:	8.64 acres
HARVEST DATES:	August 15 – September 1, 2015
MALOLACTIC:	Yes
AGING:	11 months; 20% new French oak barrels, 22% foudre
BOTTLED:	November 17, 2016
ALCOHOL:	13.8%
PRODUCTION:	1,860 cases (12/750ml)
FILTERING:	Unfiltered & unfined

VINTAGE NOTES

The drought cycle that started in 2012 continued in 2015. As a result, we experienced a warm dry winter and an early start of the vegetative cycle with bud break in February. In May, unseasonably cool weather caused poor pollination, resulting in concentrated fruit due to millerandage — small, seedless berries amid a few normal berries, creating the intensity and complexity in the juice. The summer was hot overall at Hyde Vineyard. Thanks to a few cool days in early August, the growing season was extended, allowing the grapes to reach great maturity.

WINEMAKER NOTES

Fresh floral and citrus notes are abundant in the complex aromatics of this wine. Citrus, pear and apricot accompanied by a wonderfully balanced acidity and freshness that suggests long ageability. Mineral depth and a rich mouthfeel speak toward the old world style of this mouth-watering Chardonnay. Elegant and restrained, like a queen on her throne, it is poised, firm and elegant on the palate, with a long lasting finish, sure to entice the senses and keep one returning for more!

— Stéphane Vivier, Winemaker

