



2016 CHARDONNAY, HYDE VINEYARD, LOS CARNEROS, NAPA VALLEY, CALIFORNIA

ABOUT THE WINERY

Hyde de Villaine was co-founded by the Hyde family of Napa Valley and the de Villaine family of Burgundy. Aubert de Villaine, Co-Director of Domaine de la Romanée-Conti, married Larry Hyde's cousin, Pamela, bringing the two families together. Hyde de Villaine wines represent the shared histories and winemaking philosophies of these families and one iconic single vineyard.

ABOUT THE WINE

Chardonnay is the flagship wine and is comprised of genetically distinct Hyde selections of Old Wente and Calera, which come from the oldest blocks in the vineyard. The blend is generally 60 percent Old Wente and 40 percent Calera Chardonnay selections. Old Wente is identified by its distinctive aromatic profile and its tendency for millerandage, which provides high acidity. The Calera selection, now known as the Hyde clone, delivers minerality and a unique stone fruit character.

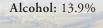
KEY SELLING POINTS

- Aubert de Villaine's winemaking philosophy ensures the wine reflects the vineyard and vintage - no recipes, no manipulation
- Average vine age is 25 to 37 years Chardonnay is from the vineyard's oldest blocks
- Unique selections of Old Wente and old Calera provide power, texture, minerality and acidity
- The vineyard is certified Napa Green Land and Fish Friendly Farming; the wines are vegan

TECHNICAL DETAILS

Appellation: Los Carneros, Napa Valley | Varietal: 100% Chardonnay

Aging: 11 months in French oak – 80% barrels (20% new) and 20% foudre; 4 months stainless steel after oak aging, no stirring or racking; two years bottle aging before release



LSON DANIEL



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"This is very dense and serious with freshness and powerful acidity that gives it intensity and focus. Goes on and on with so much floral and sliced-lime flavor and hints of white flowers, pear blossom and minerals. So beautiful to drink now, but will improve with age."

- James Suckling, February 2019