



HYDE DE VILLAIN

2018 CHARDONNAY HYDE VINEYARD CARNEROS, NAPA VALLEY

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| 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: | 27 to 39 years |
| CLONES: | “Old Wente” and Calera selections |
| EXPOSURE: | South by southeast |
| SOIL: | Haire Loam Clay |
| SUBTERRANEAN: | Ancient terraces and alluvial fans |
| ACREAGE: | 8.64 acres |
| HARVEST DATES: | September 5 – 27 |
| MALOLACTIC: | Yes |
| BARREL AGING: | 11 months in French oak; 80% barrels (20% new) and 20% foudre |
| BOTTLED: | November 13, 2019; unfinned and unfiltered |
| ALCOHOL: | 13.6% |

VINTAGE NOTES

February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near ideal conditions for the fruit to accumulate flavor complexity with gradual increases in sugar levels.

WINEMAKER NOTES

Freshness and brightness take center stage in this precise, structured wine. Aromas of jasmine and lime blossom pair with Meyer lemon and green apple, which lead to hints of baking spices and toasted brioche. The palate bursts with vibrant acidity and mouth-coating textures, giving way to a lingering mineral-driven finish. The focus and tension of this wine promises aging for years to come. — *Guillaume Boudet, Winemaker*

