



HYDE DE VILLAIN

2019 LE DÉBUT 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: | 10 years |
| CLONES: | Calera |
| EXPOSURE: | South by southeast |
| SOIL: | Haire clay loam over claypan |
| SUBTERRANEAN: | Ancient terraces and alluvial fans |
| ACREAGE: | 1.7 acres |
| HARVEST DATE: | September 11 and 13 |
| AGING: | 18 months; 80% used French oak (barrels and foudre) and 20% concrete egg |
| BOTTLED: | March 12, 2021; unfiltered & unfined |
| ALCOHOL: | 13.8% |

Le Début is a young vine, single block Calera project started in 2010 designed to express the unique character of the vine and site. With no new oak or additions used in winemaking, the wine is truly an unadulterated expression of site.

VINTAGE NOTES

Napa experienced a dry start to our winter, followed by heavy rains into early spring. The late rains resulted in high vigor, a lower than average set and challenging viticultural conditions. Spring and summer followed with exceptional weather; heavy fog in the mornings followed by warm, sunny days. The optimal conditions created a lengthy growing season and allowed us to pinpoint the perfect dates to pick each individual block. 2019 was an exciting vintage because of the balance, concentration and purity of flavors focused by fresh acidity.

WINEMAKER NOTES

Bosc pear and lemon aromas abound and are counter-balanced by subtle Brioche tones and a savory saline character. High tones of honeysuckle and candied ginger bring freshness to the fore and pair seamlessly with the mid-palate density and flavors of tropical pineapple and peach. Crisp, integrated acidity leaves a mouth-watering sensation that embodies summertime.

— *Guillaume Boudet, Winemaker*

