



2018 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 27 to 39 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

Alcohol: 13.6%



JAMES SUCKLING.COM

"Opulent aromas of cooked apple, lemon rind, light praline and stone. Full-bodied with linear and lively acidity that runs through the wine. Energetic and bright with tightness and structure. Steely."

- James Suckling, August 2021



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