



HYDE DE VILLAIN

2019 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:	28 to 40 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:	August 29 – September 18
MALOLACTIC:	Yes
BARREL AGING:	15 months in French oak (20% new); 3 months in stainless before bottling
BOTTLED:	May 3, 2021; unfinned and unfiltered
ALCOHOL:	13.8%

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

Refinement and purity are the hallmarks of this vintage. Aromas of yellow apple and mango skin are balanced by crisp minerality and notes of smoked almond. The palate showcases fresh, lime-like acidity and linear mouthfeel while being offset by tones of toasted Ezekiel bread and subtle hints of vanilla bean. While being expressive in its youth, we feel that the qualities of this wine are better realized with age. — *Guillaume Boudet, Winemaker*

