



# HYDE DE VILLAIN

## 2019 CHARDONNAY HYDE VINEYARD CARNEROS, NAPA VALLEY

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| PROPRIETORS:   | Mr. and Mrs. Aubert de Villaine<br>Mr. and Mrs. Laurence W. Hyde<br>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);<br>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*

