



HYDE DE VILLAIN (HdV)

2010 BELLE COUSINE
HYDE VINEYARD
NAPA VALLEY

PROPRIETORS: Mr. and Mrs. Aubert de Villaine
Mr. and Mrs. Laurence W. Hyde
Mr. and Mrs. Richard E. Hyde III

APPELLATION: Napa Valley

VINEYARD: Hyde Vineyard, Carneros

AGE OF VINES: 24 years (Cabernet Sauvignon); 21 years (Merlot)

EXPOSURE: Southwest (Cabernet Sauvignon); east (Merlot)

SOIL: Shallow loam over clay hardpan

ACREAGE: 5.2 acres

CULTIVATION: Sustainable viticulture

HARVEST DATES: October 2 (Merlot); October 16 and 28 (Cabernet Sauvignon)

VARIETAL BLEND: 52% Merlot; 48% Cabernet Sauvignon

FERMENTATION: Cold soak in upright oak vat; 15% saignée; 21 days skin contact

MALOLACTIC: 100% malolactic fermentation

BARREL AGING: 20 months in 60-gallon barrels from Demptos, Taransaud, Ana and Sylvain (20% new)

BOTTLED: June 22, 2012; unfiltered and unfiltered

BOTTLE AGING: 28 months

PRODUCTION: 562 cases (12/750ml)

AGING POTENTIAL: 15+ years

VINTAGE NOTES

Following a cool summer, a heat spike in September caused severe heat damage to the grapes. The burnt berries had to be removed by hand in a lengthy elimination process and meticulous sorting at the winery was required.

WINEMAKER NOTES

Very rich aromas of blackcurrant and cherries but also very fresh and fragrant. Suave and full-bodied with discreet power and concentration that is balanced with fine acidity to give it drive and freshness on the palate. The wine is harmonious and complete, with ripe tannins and spice in the long finish.

— Stéphane Vivier

WHO IS LA BELLE COUSINE?

The name Belle Cousine is a reference to Pamela Fairbanks de Villaine, Larry Hyde's lovely cousin who is the wife of Aubert de Villaine of Burgundy. It is Pamela who brings these visionary viticultural families from Burgundy and the Carneros region of Napa Valley together to make wines that express the character of place, with that rare minerality so dear to the Burgundian palate.

