



HYDE DE VILLAIN (HdV)

2013 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

REGION: Napa Valley

APPELLATION: Carneros

VINEYARD: Hyde Vineyard

AGE OF VINES: 23-33 years

EXPOSURE: South by southeast

SOIL: Shallow loam over clay hardpan

SUBTERRANEAN: Ancient terraces and alluvial fans

ACREAGE: 8.64 acres

HARVEST DATES: August 19, 22, 29; September 6, 11

MALOLACTIC: Yes

AGING: 12 months in oak (20% new) and 3 months in stainless steel

BOTTLING DATE: November 25, 2013

ALCOHOL: 14.1%

PRODUCTION: 1,532 cases (12/750ml)

SUGGESTED RETAIL: \$68

VINTAGE NOTES

The 2013 vintage marks Hyde de Villaine's fourteenth Chardonnay harvest from Hyde Vineyard. The season started dry and warm, resulting in an early bud break and ideal conditions for flowering and pollination. The mild dry days continued through summer providing coveted conditions for Chardonnay maturation. Harvest came in late August through early September, blessing us with a wine of freshness, focus and a supple texture.

WINEMAKER NOTES

This Chardonnay expresses flavors of white peach, tangerine, citrus blossom and a flinty mineral characteristic on the nose. These flavors are confirmed on the palate, accompanied by a bright fresh mouthfeel with ample texture, yet balancing acidity. The wine evolves on the palate from focused intensity to a full lingering finish. Naturally disposed to aging with finesse, our 2013 Chardonnay is approachable now.

— *Stéphane Vivier, Winemaker*

