



# HYDE DE VILLAIN

2016 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:	25 to 37 years
CLONES:	“Old Wente” and Calera selections
EXPOSURE:	South by southeast
SOIL:	Shallow loam over clay hardpan
SUBTERRANEAN:	Ancient terraces and alluvial fans
ACREAGE:	8.64 acres
HARVEST DATES:	August 27–September 12
MALOLACTIC:	Yes
BARREL AGING:	11 months in French oak; 80% barrels (20% new) and 20% foudre
BOTTLED:	November 15, 2017; unfiltered and unfiltered
ALCOHOL:	13.9%
PRODUCTION:	2,387 cases (12/750ml)

## VINTAGE NOTES

2016 started with a cold and wet winter, which gave the vines a well-deserved dormancy after the fast-paced growing season of 2015. Bud break occurred in mid-March and was followed by a dry and warm spring. This resulted in a healthy and vigorous canopy and ideal pollination, resulting in a bountiful crop.

Heavy fog in early August slowed down the maturation process and allowed for optimal phenolic development while retaining the freshness and natural acidity Hyde Vineyard is known for.

## WINEMAKER NOTES

High-toned aromas of mandarin blossom and lemongrass frame a core of zested Meyer lemon and Freestone peach. This wine shows focus and precision, yet surprisingly balanced opulence. Crushed sea shell minerality flirts across the palate and accentuates the fresh-picked pear and Braeburn apple flavors. Finishing with warming clove and a hint of gunpowder and flint, this wine expresses sophisticated elegance from start to finish. Its balanced composition promises enjoyment in its youth but also decades of ageability.

— *Guillaume Boudet, Winemaker*

