



Hyde de Villaine

This Chardonnay exemplifies the marriage of Burgundian tradition and Californian innovation , offering a wine of remarkable texture, balance, and a distinct sense of place.



Hyde Vineyard Chardonnay 2019

California, USA

Region and Vineyards

The **Hyde Vineyard** is located in the **Napa Valley** appellation, specifically in the **Los Carneros** sub-appellation. The vineyard's soils consist primarily of **Haire Loam Clay**, providing ideal conditions for cultivating Chardonnay. The vines, aged between 30 to 42 years, benefit from a south by southeast exposure, which promotes optimal ripening of the grapes.

The vineyard is certified **Napa Green Land** and **Fish Friendly Farming**, with Larry Hyde employing a variety of biodynamic and organic practices. The estate is also committed to sustainable practices, utilizing solar energy and adhering to a vegan philosophy.

Winemaking

The **Hyde de Villaine Chardonnay** is composed of **100% Chardonnay**, sourced from Hyde's distinct genetic selections, including **Old Wente** and **Calera**. The wine is aged for **18 months in 20% new French oak barrels**. The fermentation process is unfiltered and unfinned, ensuring the wine retains its natural clarity and character.

The **Old Wente** selection contributes a distinctive aromatic profile and high acidity due to its tendency for millerandage, while the **Calera** selection (known as the Hyde clone) adds minerality and unique stone fruit notes.

Tasting Notes

- **Color:** Bright, pale yellow with golden highlights.
- **Aroma:** Aromas of Asian pear, melon, and Meyer lemon are lifted by delicate citrus and jasmine flowers. Subtle savory notes of toasted hazelnut, flint, and a touch of saline bring balance to the elegant fruit flavors.
- **Palate:** A "nervy" edge on the palate plays beautifully with lemon curd and a gentle sensation of creaminess. The concentration of this vintage lends to an extended finish, focused by the wine's agile acidity.

Alcohol :13,90 %

Composition: 100% Chardonnay



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Wine Pairing Ideas

- **Creamy Lobster:** The creamy texture and subtle flavors of the Chardonnay perfectly complement the richness of lobster.
- **Herb-Roasted Chicken:** The toasty and fruity notes of the wine harmonize with the savory flavors of roasted chicken.
- **Mushroom Risotto:** The wine's minerality pairs well with the earthy flavors of mushrooms.
- **Goat Cheese:** The freshness and acidity of the Chardonnay balance the rich and tangy profile of goat cheese.



Wine Spectator (WS) : 96 Points (2019)

Stunning, showing a pure beam of white nectarine, mango and ripe Bartlett pear flavors that mingle with pound cake, toasted, salted hazelnut and nutmeg on a supple, rich frame, which draws focus from a bright thread of acidity. (MW) (7/2022)



Robert Parker (RP) : 96 Points (2019)

The 2019 Chardonnay comes from vines in the Hyde Vineyard that are 25-40 years old and planted to Wente (60%) and Calera (40%) selections. Aged in about 15% new French oak, the nose is perfumed and pure, with scents of quince, apricot, beeswax, river stone and citrus blossoms. The palate offers a compelling dynamic of satiny, expansive fruits and fresh, focused acidity, and it has a long, nuanced finish. It will continue to unwind in bottle over the next 2-3 years and gain savory complexity over the next decade. (EB) (7/2022)



James Suckling (JS) : 96 Points (2019)

Honeysuckle, oyster-shell and apple-pie aromas. Pears and lime sherbet, too. Flinty. Full-bodied, layered and integrated with fine phenolics. Some matchbox character comes through. Stemmy and spicy at the end from whole-cluster pressing. Wente and Calera clones. Drink or hold. (3/2022)



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