

Hyde de Villaine

A wine of profound elegance and depth, Ygnacia Pinot Noir showcases the unique character of seven heritage clones, delivering a complex, layered expression of New World Pinot Noir.





Alcohol:13,10 %

Composition: 100% Pinot Noir

# Ygnacia Pinot Noir 2019

California, USA

### Region and Vineyards

This wine is produced exclusively from the **Hyde Vineyard**, located on the eastern edge of the Los Carneros District in Napa Valley. Known for its cool-climate conditions, Carneros is an ideal terroir for cultivating Pinot Noir. The vineyard features Haire clay loam soils over a clay hardpan, which provide excellent water retention, promoting slow, even ripening.

The 1.9-acre block used for this wine was planted specifically for Hyde de Villaine, reflecting the family's vision of creating a singular Pinot Noir. The vines, now nine years old, represent a blend of seven heritage clones, carefully selected by Larry Hyde over 40 years of farming expertise. This site maximizes southern exposure, enhancing the aromatic intensity and richness of the fruit.

## Winemaking

Ygnacia Pinot Noir 2019 is crafted from 100% Pinot Noir, harvested on September 5, 2019. Fermentation took place in small lots to preserve the individual characteristics of each clone. The wine was aged for 15 months in French oak barrels, with 15% new oak, ensuring a subtle integration of oak flavors without overpowering the fruit.

Notably, there was **no stirring or racking** during aging, preserving the wine's purity and natural texture. The wine was bottled unfined and unfiltered, maintaining its authenticity and complexity.

## Tasting Notes

- **Color**: Bright ruby red with a translucent hue.
- Aroma: Enticing aromas of rich strawberry and rhubarb mingle with delicate notes of rose hips, Oolong tea, and anise.
- Palate: A harmonious balance of fresh pomegranate and herbal mint undertones, complemented by pie crust nuances. The concentration of this vintage imparts a darker, brooding character, balanced by velvety tannins and vibrant acidity.
- Finish: Long and elegant, showcasing the finesse of the vintage.







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## Did you know?

Ygnacia Pinot Noir is a tribute to Larry Hyde's lifelong pursuit of the finest Pinot Noir selections in the New World. This wine is a blend of **seven heritage clones**, reflecting decades of experimentation and dedication to viticultural excellence.

### Wine Pairing Ideas

- **Duck breast with cherry sauce**: The wine's bright fruit and herbal undertones enhance the richness of the duck and the tart sweetness of the sauce.
- **Mushroom risotto**: The earthy complexity of the wine pairs beautifully with the umami flavors of the mushrooms.
- **Seared tuna with sesame and soy glaze**: The fresh acidity and delicate tannins complement the savory, slightly sweet glaze.
- **Aged Gruyère**: The wine's velvety texture and subtle spice notes balance the nuttiness and depth of aged Gruyère.



#### Robert Parker (RP): 94 Points (2019)

The 2019 Pinot Noir Ygnacia comes from five massal selections in the Hyde Vineyard, planted in 2020. It was made with destemmed grapes and matured for 18 months in 20% new French oak. It has a medium ruby-purple color and expressive cranberry sauce, red cherries, orange peel, forest floor and mushroom aromas. The light-bodied palate is fresh and chalky, with pure, flinty fruits and a long finish. Give it another 2-3 years in bottle to unwind.



#### James Suckling (JS): 96 Points (2018)

Dried raspberry and strawberry with bark and black tea on the nose. Medium to full body and firm, silky tannins. Stone and salt-cube undertones. Savory finish. Turns rich and decadent at the end. Drink or hold.



#### Vinous (Antonio Galloni) (VN): 94 Points (2018)

The 2018 Pinot Noir Ygnacia Hyde Vineyard is stellar. Crushed red/purplish berry fruit, lavender, rose petal and spice all soar out of the glass. Effusive and silky, with tremendous presence, the Ygnacia is a real charmer. Readers will have a very hard time keeping their hands off this jewel of a wine. (AG)



