



2023 DE LA GUERRA, CHARDONNAY LOS CARNEROS, NAPA VALLEY

WINERY

Hyde de Villaine was co-founded by the Hyde family of Napa Valley and the de Villaine family of Burgundy. Aubert de Villaine, Co-Director of Domaine de la Romanée-Conti, married Larry Hyde's cousin, Pamela, bringing the two families together. Hyde de Villaine wines represent the shared histories and winemaking philosophies of these families and one iconic single vineyard.

WINE

Honoring the Hyde family's winemaking legacy, we proudly reintroduce the de la Guerra Chardonnay. In the early 1800s, Hyde family patriarch Don Jose de la Guerra y Noriega built Santa Barbara's Casa de la Guerra while serving as mission Comandante. This adobe house became the city's cultural hub, where the family hosted fiestas and began making award-winning wines. Our de la Guerra Chardonnay pays tribute to these early California winemaking roots.

VINEYARDS

Vineyards are Hyde and Firetree - both located on the eastern edge of Carneros Napa.

VINTAGE NOTES

Following three challenging seasons of extreme drought and heat, 2023 brought relief with a wet Winter and cool Spring. Harvest was delayed 6 weeks due to persistent cool weather. Despite concerns about early Fall rains in Napa, moderate conditions through October allowed extended ripening time. The balanced crop yielded wines of refined purity and precision.

WINEMAKING

Barrel fermented in 30% new medium toast French oak barrels. Full alcohol and malolactic fermentation, then aged 14 months in barrel. No racking, stirring, fining, or filtration.

TASTING NOTES

Aromas of apple, pear, guava, stone, and citrus blossoms lead to hints of hazelnut and flint. The palate shows lemon curd and pear balanced by baked apple and mineral notes. This medium-weight Chardonnay offers rich texture with fresh acidity and focus. Enjoyable year-round.

— Guillaume Boudet, Winemaker



VINEYARDS

Region:	California
Appellation:	Napa Valley
Sub-Appellation:	Hyde Vineyard, Firetree
Soil:	Haire Loam Clay
Age/Exposure:	36 years South by southwest exposure
Clones:	Blend of 3 clones (4, 76, 96)
Eco-Practices:	Uncertified Organic
Certifications:	Napa Green Land and Fish Friendly Farming

WINEMAKING

Varietals:	100% Chardonnay
Barrel Aging:	15 months in 30% New French oak, unfiltered and unfined

TECHNICAL DETAILS

Yeast:	Indigenous yeast
Alcohol:	14.1%
Total Acidity:	5.1 g/L
pH:	3.5