



2021 CHARDONNAY HYDE VINEYARD, 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

Chardonnay is the flagship wine and is comprised of genetically distinct Hyde selections of Old Wente and Calera, which come from the oldest blocks in the vineyard. The blend is generally 60 percent Old Wente and 40 percent Calera Chardonnay selections. Old Wente is identified by its distinctive aromatic profile and its tendency for millerandage, which provides high acidity. The Calera selection, now known as the Hyde clone, delivers minerality and a unique stone fruit character.

VINEYARDS

The vineyard is certified Napa Green Land and Fish Friendly Farming and Larry Hyde uses a variety of biodynamic and organic practices in the vineyard; the wines are unfiltered and unfiltered.

VINTAGE NOTES

Despite the severe drought conditions that dictated the growing season, 2021 remained a very calm vintage with no heat spikes or natural disasters leading to harvest. The mild weather, along with lower yields, elevated the concentration of freshness and flavors in the grapes, resulting in intensely layered wines, but with precision and focus. An age-worthy vintage, along the lines of 2015 or 2017, that proved to be some of the best wines we have ever produced.

WINEMAKING

Aged in 20% New French oak for 18 months. Unfiltered and unfined.

TASTING NOTES

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. In the palate, a “nervy” edge to the wine plays beautifully with lemon curd and gentle sensation of creaminess. Concentration of this vintage lends to an extended finish that is focused by the agility of the acidity.

— *Guillaume Boudet, Winemaker*



VINEYARDS

Region:	California
Appellation:	Napa Valley
Sub-Appellation:	Los Carneros
Soil:	Haire Loam Clay
Age/Exposure:	30 to 42 years South by southeast exposure
Clones:	“Old Wente” and Calera selections
Eco-Practices:	Sustainable, Solar, Vegan
Certifications:	Napa Green Land and Fish Friendly Farming

WINEMAKING

Varietals:	100% Chardonnay
Barrel Aging:	20% New French oak

TECHNICAL DETAILS

Alcohol:	13.9%
Total Acidity:	6.3 g/L
pH:	3.25 g/L