

Chardonnay

2005

PRE-RELEASE PRESENTATION



Proprietors:	Mr. & Mrs. Aubert de Villaine Mr. & Mrs. Laurence W. Hyde Mr. & Mrs. Richard E. Hyde III
Region:	Napa Valley
Appellation:	Los Carneros
Vineyard:	Hyde Vineyard
Age of vines:	17 to 27 years
Geography:	Eastern edge of the Carneros District
Exposure:	South by southeast
Soil:	Shallow loam over clay hardpan
Subterranean:	Ancient terraces and alluvial fans
Acreage:	5.64 acres
Production:	1,264 cases
Harvest dates:	September 22, 27 & 29, 2005
Bottling date:	August 21, 2006
Release Date:	Fall 2007
Suggested Retail:	\$55

VINTAGE NOTES

The 2005 vintage in Los Carneros was cool and slow paced. After an early bud-break in the middle of March, Hyde Vineyard experienced wet weather in May and June. Summer consisted of cool weather thanks to the San Pablo Bay fog influence. From maturation through harvest, days were sunny and mild, allowing flavors to develop gradually with purity and expressive complexity.

WINEMAKER NOTES

In its early stages, this wine exhibits intense mineral aromas of pear and apricot immersed in rich spicy notes. The mouth offers layers of stone fruit and floral notes followed by an elegant backbone of acid, carrying the wine to a long finish. Similar to the 2000 Chardonnay, we expect this wine to age beautifully as it builds exponentially from year to year in the bottle.

A blend of our oldest blocks, this wine was aged for 11 months in French oak on the lees. The 2005 HdV Chardonnay will be a special wine to cellar. Forty-five percent new French oak has been used for this vintage, bottled without fining or filtration. The 2005 HdV Chardonnay currently favors decanting an hour before serving. It should continue to improve for another six to ten years.

- Stéphane Vivier, Winemaker