

Syrah

2005



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:	7 to 11 years
Geography:	Eastern edge of the Los Carneros District
Exposure:	South by southeast
Soil:	Shallow loam over clay hardpan
Subterranean:	Ancient terraces and alluvial fans
Acreage:	4.18 acres
Production:	1,307 cases
Harvest dates:	October 5 and 7, 2005
Bottling date:	August 22, 2006
Suggested Retail:	\$50

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 pronounced acidity and expressive complexity.

WINEMAKER NOTES

Initially, our 2005 Syrah features an intense nose of exotic spice and fresh game, however with time, the aromas develop into a perfume of delicate floral and dark berries. Around a core of supple, but powerfully textured tannins, the wine flows thru an array of complex flavors. From lavender to blackcurrant, the profound and concentrated flavors drift seamlessly into a balanced, long finish.

This wine is what we've come to know as a classic cool-climate Hyde Vineyard Syrah. Aging until February of 2008 will give it time to re-emerge from its August 2006 bottling. Reminiscent of the 2004 Syrah, the 2005 vintage will shine when paired with meat on the grill during the 2008 summer. Bottles that survive next year's grilling season should gain in elegance over the next decade. The 2005 HdV Syrah currently favors decanting an hour before serving. It should continue to improve for another six to twelve years.

- Stéphane Vivier, Winemaker