

Chardonnay

2006



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:	18 to 28 years
Geography:	Eastern edge of the Carneros
Exposure:	South by southeast
Soil:	Shallow loam over clay hardpan
Subterranean:	Ancient terraces and alluvial fans
Acreage:	5.64 acres
Production:	1,562 cases
Harvest dates:	September 22, 25 & 29, 2006
Bottling date:	December 6, 2007
Suggested Retail:	\$60

VINTAGE NOTES

The 2006 vintage was a year of eventful extremes. Despite significant flooding in parts of Napa Valley, winter rains did little damage at Hyde Vineyard where the shallow soils drain extremely well. Rain continued into spring delaying bud break by a few days. Mid-spring provided improved weather, as Hyde Vineyard experienced bloom along with a near perfect fruit set. A ten-day heat-spike in July caused sporadic sunburn on various exposed clusters shutting down growth and hindering maturation for nearly two weeks. Sunburned clusters were carefully removed before veraison. Finally, the weather normalized through the month of August and the remainder of the season, consisting of morning fog and flavor concentrating winds.

WINEMAKER NOTES

The nose exudes intense fruit characteristics ranging from ripe peach and apricot to tropical lychee and wet stone aromas. Powerful and complex flavors contrasted by a pure and refined structure. Similar to the 2004 HdV Chardonnay, the 2006 vintage is balanced with a tense acid structure providing finesse and purity. The mouth feel is broad and seamless giving way to a serious finish. The wine expresses an abundance of Hyde Vineyard fruit while maintaining the trademark HdV minerality. Recommended pairing with a wild mushroom or seafood risotto for a balanced dining experience.

- *Stéphane Vivier, Winemaker*