

2007 HdV Chardonnay



Proprietors:	Mr. & Mrs. Aubert de Villaine Mr. & Mrs. Laurence W. Hyde Mr. & Mrs. Richard E. Hyde III
Region:	Napa Valley
Appellation:	Carneros
Vineyard:	Hyde Vineyard
Age of vines:	18 to 28 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:	924 cases (9L)
Harvest dates:	Aug 27, 28, 30 & Sep 1st, 2007
Bottling date:	November 20, 2008
Retail:	\$60

WINEMAKER NOTES

Intense minerality, stone fruit and delicate floral perfumes of acacia and honeysuckle intertwine to create a complex sense of purity. On the palate there are layers of pear, spice and citrus. Ultimately, this wine embodies the brilliance of Hyde Vineyard with its combination of ripe fruit and crisp acidity combining for a long, elegant finish. Aged for 11 months in French oak (35% new) followed by 3 months in stainless steel without any fining or filtration.

VINTAGE NOTES

Low amounts of early season precipitation gave way to the overriding theme of the 2007 season: consistently dry, temperate weather. The reward was small berries and clusters magnifying the distinctiveness of Hyde Vineyard. As a consequence, our 2007 vintage emphasizes concentration and depth in accord with the HdV trademarks of elegance, balance and minerality.

- Stéphane Vivier, Winemaker, HdV Wines