# BOUCHAINE

NAPA VALLEY + CARNEROS



### Vineyard

The Hyde family is known for their expertise in growing cool-climate grape varietals in the Carneros region of the Napa Valley. They originally planted Hyde Vineyard in the 1970s. Their Pinot Noirs and Chardonnays are well known around the world and meticulously farmed, which gives the Bouchaine winemaking team the amazing opportunity to translate that incredible terroir into the bottle.

## **Growing Season**

The 2020 growing season will certainly be remembered for years to come. As everyone huddled safely indoors to avoid the pandemic, our grapevines began their growing season by enjoying a dry, warm winter. The beautiful weather continued through Spring and Summer, with excellent ripening conditions allowing for an early harvest.

#### Vinification

Our Hyde Chardonnay is hand harvested at night and on the crush pad by sunrise. The fruit is then gently pressed and settled. We barrel ferment in premium French oak barrels with full lees inclusion and monthly stirring for added mouthfeel and complexity. This wine goes through partial malolactic fermentation to highlight the vibrant palate. Our favorite barrels are then blended together in early summer to showcase the best of Hyde Vineyard.

#### **Tasting Notes**

Down in the southern end of the Napa Valley, we have a mindset called "Carneros Casual." Our idea of a traffic jam is getting stuck behind a tractor. The Hyde family has been farming in the Carneros for decades, but don't let their casual exterior fool you. They grow some seriously great grapes. Our Hyde Vineyard Chardonnay is a true Carneros wine. Easily approachable with its lush, juicy flavors and aromatics, yet unwavering in its power and structure.

Appe	llation	
Napa	Vallev.	Carnei

Vineyard Hyde Vineyard

Harvest Date

**Bottling Date** August 27, 2020 July 15, 2021

PΗ 3.6

HYDE VINEYARD . CHARDONNAY

TΔ  $6.5 \, g/L$ 

RS 0 g/L Alcohol 14.3%

Production 150 cases (750ml) Suggested Retail

Aging 10 months

Maturation 75% malolactic

fermentation: 100% barrel fermented. 45% new French oak

