



PATZ & HALL

2012 HYDE VINEYARD – CARNEROS CHARDONNAY

Vineyard Character: Purchased by Larry Hyde in 1979, and planted two years later, this renowned property is cultivated as 44 distinct blocks. The Hyde-Wente selection used for this Chardonnay is planted on the best soils at Hyde: very low vigor and extremely well-drained sandy, clay loam, which lower the yields even more than usual for this small-berried clone.

Tasting Notes: This is a standout of the vintage and a classic expression of Hyde, delivering alluring orange citrus and white flower aromatics that hover above the glass. On the palate, this wine shows what makes Hyde such a grand cru-caliber site, with each sip revealing something new. While the 2012 is less acidic than the 2011 vintage, this is still a vivacious and mineral-infused wine, with elegant flavors of tangerine, orange blossom, honeysuckle, lavender and graham cracker.

Winemaking:

100% Chardonnay fruit
Whole-cluster pressed
100% indigenous yeast fermentations (wild)
Sur lie aged with weekly stirring
100% malo-lactic fermentation in barrel
50% new Burgundian French oak barrels
Bottled without filtration

Release Date: October 2014

Retail Price per 750 ml: \$60.00

Cases Produced: 1,303

THE PATZ & HALL FAMILY OF WINEGROWERS

Larry Hyde and Family - Hyde Vineyard - Carneros, Napa Valley

Hyde Vineyard has justifiably become one of the superstar vineyards in Carneros. Through many years of dedicated research, planting and winemaking, Larry Hyde has developed two of the most important grape selections in California: Hyde-Wente Chardonnay and Hyde-Calera Pinot Noir. Both are noted for extremely low yields, primarily due to the very small berry size within each cluster. The Chardonnay from Hyde is some of the most sought-after fruit in the pantheon of great California vineyards.

James Hall
Winemaker