

# 2014 HdV Chardonnay



Region:	Napa Valley
Appellation:	Los Carneros
Vineyard:	Hyde Vineyard
Age of vines:	23 to 33 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
Production:	2290 cases
Harvest dates:	August 18 <sup>th</sup> – September 12 <sup>th</sup> 2014
Bottling date:	November 25 <sup>th</sup> , 2015

*“This shows fabulous stone, dired apple and honey aromas that follow through to a full body, with fantastic focus and energy. Great acidity at the finish. Wow. The depth and length are incredible.” James Suckling ~ 98pts.*

## VINTAGE NOTES

Entering our third year of drought, we were braced for another dry growing season. Fortunately, late rain refreshed the vines in February just before bud break, and enabled rapid, healthy growth without human intervention. An unseasonably warm spring and steady, moderate summer sustained accelerated growth, ideal pollination, and early véraison in late June. Both clusters and berries were small—the marker of a great vintage. A string of cooler days in August allowed the grapes to slow their ripening, and helped preserve fresh minerality and energy in the wine. Harvest began early in mid-August, then briefly paused due to the South Napa earthquake on August 24. We picked the last of the fruit on September 12.

## WINEMAKER NOTES

Fresh floral, citrus and white peach aromas on the nose open into a silken palate offering intense bright stone fruit, pear, and savory minerality. Exceptional freshness is balanced by a rich mouthfeel and profound, mineral depth. With beauty, class and focus, this wine has excellent aging potential, and I look forward to drinking it for many years to come.

*-Stéphane Vivier, Winemaker*