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BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

2016 Hyde Vineyard Chardonnay



Vineyard

Bouchaine's 100-acre estate vineyard lies on the southern border of Napa Valley's Carneros district, overlooking the San Francisco bay with the financial district in the distance. Fog, wind, and the cold night time temperatures of this unique geographical area lend a distinctive regional identity to our Chardonnay.

Growing Season

2016 delivered an early and exceptional harvest. Rainy, cool weather during bloom naturally reduced our crop level, leaving concentrated clusters. A cool, foggy summer allowed for slow ripening, high acidity, and superb flavor development. With no heat spikes or rush to pick, it was a smooth harvest that delivered top quality fruit.

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.

Appellation

Napa Valley, Carneros

Vineyard

Hyde Vineyard

Aging

10 months

Harvest Date

September 19, 2016

Bottling Date

July 11, 2017

Maturation

75% malolactic fermentation; 100% barrel fermented, 33% new French oak

PH

3.6

TA

6.7 g/L

RS

0 g/L

Alcohol

14.6%

Production

232 cases (750ml)

Suggested Retail

\$70