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# BOUCHAINE

NAPA VALLEY ♦ CARNEROS

## 2017 Hyde Vineyard Chardonnay



### Vineyard

The Hyde family is known for their expertise in growing cool-climate grape varieties 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

2017 delivered much needed rains over winter, and beautiful weather during the growing season, resulting in an exceptional harvest. A cool, foggy summer allowed for slow ripening, high acidity, and superb flavor development.

### 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 25, 2017

### Bottling Date

August 6, 2018

### Maturation

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

### PH

3.6

### TA

5.6 g/L

### RS

0 g/L

### Alcohol

14.6%

### Production

230 cases (750ml)

### Suggested Retail

\$70