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BOUCHAINE

NAPA VALLEY ♦ CARNEROS

2018 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

2018 delivered a late but incredible harvest. Beautiful weather during bloom allowed for a bounty of exceptional fruit. A cool, foggy summer with no heat events ensured slow even ripening, vibrant 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 28, 2018

Bottling Date

September 3, 2019

Maturation

75% malolactic fermentation;
100% barrel fermented,
40% new French oak

PH

3.5

TA

6.2 g/L

RS

0 g/L

Alcohol

14.5%

Production

350 cases (750ml)

Suggested Retail

\$70