

2015

CARNEROS CHARDONNAY

Hyde Vineyard



PATZ & HALL



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

A thrilling rendition of Hyde Chardonnay, the low-yielding 2015 vintage has produced a profoundly complex and compelling wine with layered aromas of fresh peach, orange peel, walnut, wet earth, cardamom and fennel bulb. On the palate there is a mineral-driven energy that adds poise and clarity to the lush, forward flavors, with notes of wet stone and tart green apple drawing the wine to a bright, pure finish.

WINEMAKING

- 100% Chardonnay fruit
- Whole-cluster pressed
- 100% indigenous yeast fermentation (wild)
- *Sur lie* aged with weekly stirring
- 100% malo-lactic fermentation in barrel
- 40% new Burgundian French oak barrels
- Bottled without filtration

RELEASE DATE: October 2017

CASES PRODUCED: 1,350

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

JAMES HALL | Winemaker

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