

2017

HYDE VINEYARD CHARDONNAY

Carneros



PATZ & HALL



RELEASE DATE: September 2019
RETAIL PRICE PER 750 ML: \$65.00
CASES PRODUCED: 1,337
LABEL ALCOHOL: 14.2%

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. 2017 was another classic year for this iconic site.

VINTAGE NOTES

The 2017 growing season kicked off with record rainfall, a welcome addition after almost five years of drought. In the early spring the weather began to clear, and the growing season began to look up with sunny and warm conditions. Around flowering, weather conditions started to oscillate between foggy and windy days and unusually hot spikes. This continued into June, where unseasonably hot weather left clusters with small berries and a much lighter crop than predicted. More very hot weather arrived at the end of August and remained for two weeks, causing us to scramble to get the grapes into the winery at ideal ripeness levels. Fortunately, our many farming relationships delivered wonderfully, escaping most of the heat related stresses, delivering perfectly ripe fruit. We started harvest on August 18th with sparkling cuvee and brought our last grapes in on September 27th. When the fires broke out in Napa and Sonoma the night of October 8 we had, fortunately, already picked all of our grapes.

TASTING NOTES

This Chardonnay is from blocks planted exclusively for Patz & Hall in 1997 and 1999 using the famous "Hyde Wente" selection of Chardonnay. The 2017 vintage displays classic Hyde Vineyard traits of delicate white flowers, tangerine zest, honey, and cinnamon. Poised and energetic, this wine is citrus-driven with orange blossom, hints of yellow apple and warm pie crust weaving a complex nose. The wine is bright and elegant on the palate; good density and concentration leads to a lingering richness fanning out across the long, acidic finish.

WINEMAKING

- 100% Chardonnay fruit
- 100% Whole-cluster pressed
- 100% indigenous yeast fermentations
- *Sur lie* aged with weekly stirring
- 100% malo-lactic fermentation in barrel
- 100% Burgundian French oak barrels (38% new; 60% 1-2-year old)
- Bottled without filtration to preserve the wine's aromas and flavors and enhance aging potential

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.

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JAMES HALL | Winemaker