

# 2002 HdV CHARDONNAY

## VINTAGE PRÉSENTATION



|                   |                                                                                                       |
|-------------------|-------------------------------------------------------------------------------------------------------|
| Propriétaires:    | Monsieur & Madame Aubert de Villaine<br>Mr. & Mrs. Laurence W. Hyde<br>Mr. & Mrs. Richard E. Hyde III |
| Region:           | Napa Valley                                                                                           |
| Appellation:      | Carneros                                                                                              |
| Vineyard:         | Hyde Vineyards                                                                                        |
| Age of vines:     | 5 to 24 years                                                                                         |
| Geography:        | Eastern edge of the Carneros district                                                                 |
| Exposure:         | South by southeast                                                                                    |
| Soil:             | Shallow loam over clay hardpan                                                                        |
| Subterranean:     | Ancient terraces and alluvial fans                                                                    |
| Acreage:          | 13.5 acres                                                                                            |
| Total production: | 1460 cases                                                                                            |
| Date of Harvest:  | September 7, 9, 14 & 23, 2002                                                                         |
| Date of bottling: | December 12, 2003                                                                                     |

## THE 2002 VINTAGE

In the summer of 2002 we contended with several heat spikes in Carneros that could have sent the natural sugar level ahead of flavor development in the grapes. But Carneros likes Chardonnay... and Chardonnay likes Carneros! Cool temperatures followed the heat spikes and slowed maturation. In the end, nature delivered the maturity we sought in phenolics, as well as exceptionally balanced sugar and acidity. The grapes, therefore, were allowed to fully develop their natural minerality – a constant character at Hyde Vineyards – along with the honeyed flavors of ripe Chardonnay.

## A WINE OF GENTLE INTENSITY

How do we attempt to capture the full potential of Carneros Chardonnay? First, by maintaining a natural balance in the soil of the vineyard: Using no chemical fertilizer, only compost in small quantities to enhance its biological life. Second, with small yields from select, low-producing clones. Third, by natural vinification in French oak barrels and “foudre”, extended contact with the lees, and minimal use of new oak. Finally, gentle “élevage” in our cellars, and bottling without filtration. These principles may seem simple but it is often difficult to be simple!

You will find in this 2002 Chardonnay the delicate aromas and flavor of white peach combined with spice and floral honey. In the mouth, finesse and purity are sustained by a firm acid structure – the source of freshness and a guarantee of good cellaring potential. With its minerality, richness, and long finish, our 2002 Chardonnay is a clear expression of Hyde Vineyards terroir. These qualities bring the 2002 closer in style to our first vintage, the 2000 HdV Chardonnay.

*We highly recommend cellaring this wine until 2005, at a minimum, and for more years to come.*