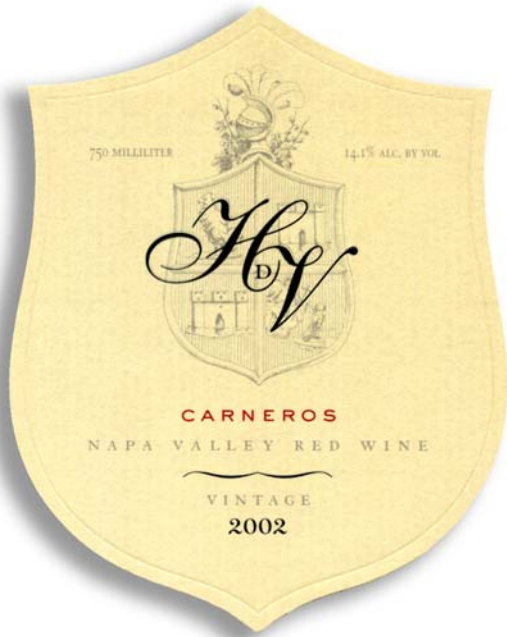


2002 HdV PROPRIETARY RED

VINTAGE PRÉSENTATION



Propriétaires:	Monsieur & Madame Aubert de Villaine Mr. & Mrs. Laurence W. Hyde Mr. & Mrs. Richard E. Hyde III
Region:	Napa Valley
Appellation:	Carneros
Vineyard:	Hyde Vineyards
Age of vines:	5 to 13 years for Merlot – 90% 16 years for Cabernet-Sauvignon – 10%
Geography:	Eastern edge of the Carneros district
Exposure:	South by southeast
Soil:	Shallow loam over clay hardpan
Subterranean:	Ancient terraces and alluvial fans
Total production:	887 cases
Date of Harvest:	September 17, 19, 30 & October 4, 2002
Date of bottling:	May 5, 2004

THE 2002 VINTAGE

The cooler-than-usual weather in late September and October allowed the later-maturing Merlot and Cabernet Sauvignon vines to develop tannins and flavors to optimum ripeness. Natural acid levels are the key to health and longevity in a wine, and the acidity of the 2002 HdV Red wine is remarkable. Waiting for these conditions was important in 2002, and the rewards were concentrated fruit flavors, mature tannins, and firm natural acidity.

A BLACK CHERRY SEDUCTRESS FOR YOUR CELLAR

The marriage of Merlot vines to Carneros clay soils gives, year after year, wines with firm structure and fine tannins. These wines need several years of ageing before reaching maturity.

Thanks to the maturity of the grapes, careful fruit sorting and patient fermentation, our HdV Red shows layers of black cherry fruit and a gentle sweetness. This distinctive profile gives to the immediate drinker a key to appreciate the young wine. The combination of sweet spices, firm tannins and a solid frame of acidity contribute to the long finish of the wine. Like the 2001 vintage, the 2002 HdV Red will prove its full potential within the next two to ten years.

*We strongly recommend cellaring this bottle for several years.
Decanting a few hours before serving is suggested if you wish to appreciate the wine in its youth.*