

## 2003 HdV CHARDONNAY VINTAGE PRESENTATION

**Propriétaires:** Monsieur & Madame Aubert de Villaine  
**Proprietors:** Mr. & Mrs. Laurence W. Hyde  
Mr. & Mrs. Richard E. Hyde III

**Region:** Napa Valley  
**Appellation:** Carneros  
**Vineyard:** Hyde Vineyard  
**Age of vines:** 4 to 23 years

**Geographic:** Eastern edge of the Carneros District  
**Exposure:** South by southeast  
**Soil:** Shallow loam over clay hardpan  
**Subterranean:** Ancient terraces and alluvial fans

**Acreage:** 11.13 acres  
**Production:** 1,598 cases  
**Harvest dates:** September 10, 15, 18 & 20

### WINEMAKER NOTES

The 2003 Vintage started as a cold, wet and late one. It was a vintage of contrasts. The cold and very wet spring may have interfered with fruit set resulting in relatively light yields ranging between 1.9 and 2.9 tons per acre. We dry farmed 90% of our blocks with the relatively slow and cool summer allowing the fruit flavors to develop beautifully showing great balance and sugar accumulation. In early August, a small rain increased the powdery mildew pressure in one of our blocks, but had little influence on the high quality and balance of the fruit.

Harvesting the blocks between September 10<sup>th</sup> and 20<sup>th</sup> resulted in well balanced and refined wines. The fruit was gently put through a very slow whole cluster press cycle. The wines then started fermentation in stainless steel to retain the minerality which is the hallmark of the Hyde Vineyard fruit. Fermentation finished in French barrels and “foudre” with only 25% new oak and aged on lees for 11 months. Acid balance in the wines is very good giving way to an intense and broad mid palate. No filtration or fining was needed for this vintage. The 1,598 cases produced should have excellent cellaring potential.

Stéphane Vivier  
Winemaker  
HdV Wines

*The HdV Chardonnay is ready to enjoy now and should continue to improve for another four to six years.*