

# 2005 Belle Cousine



Proprietors:	Mr. & Mrs. Aubert de Villaine Mr. & Mrs. Laurence W. Hyde Mr. & Mrs. Richard E. Hyde III
Region:	Napa Valley
Appellation:	Los Carneros
Vineyard:	Hyde Vineyard
Age of vines:	7 to 20 years
Geography:	Eastern edge of the Los Carneros District
Exposure:	South by southeast
Soil:	Shallow loam over clay hardpan
Subterranean:	Ancient terraces and alluvial fans
Acreage:	10 acres
Production:	1,560 cases
Harvest dates:	October 1 <sup>st</sup> , 4 <sup>th</sup> , 14 <sup>th</sup> & 18 <sup>th</sup>
Bottling date:	May 31 <sup>st</sup> , 2007
Retail:	\$60

## VINTAGE NOTES

The 2005 vintage in Los Carneros was cool and slow paced. After an early budbreak in the middle of March, Hyde Vineyards experienced wet weather in May and June. Summer also consisted of cool weather thanks to the San Pablo Bay fog influence. From maturation through harvest, days were sunny and mild, allowing Merlot and Cabernet flavors to develop gradually with pronounced acidity and expressive complexity.

## WINEMAKER NOTES

The nose features the restraint of the old world contrasted by the opulence of the new world. Showcased are complex aromas of sweet spice and intense black fruit that evolve into black pepper and red fruit with time. Ultimately, a balanced wine with elegant, soft tannins countered with a backbone of fresh, natural acidity. The purity of the fruit lingers on the finish and makes the wine a perfect match for rack of lamb or any dry rubbed steak. The 2005 Belle Cousine favors decanting an hour before serving. It should continue to improve for 10 to 15 years.

- *Stéphane Vivier, Winemaker, HdV Wines*