

# Larry Hyde Chardonnay

## THE FACTS

COUNTRY: USA - CA

REGION: Napa

APPELLATION: Carneros - Napa

CEPAGE: 100% Chardonnay

WINEMAKING: Our Chardonnay is hand-picked, whole cluster pressed, one hundred percent barrel fermented, one hundred percent native fermented & goes through one hundred percent malolactic fermentation. It is unfinned, unfiltered & Wente clone only. The 2020 Chardonnay was harvested on August 28th, 2020. Aged 14 months in 25% New French Oak and 75% Neutral Oak. Bottled on November 29th, 2021.

ALCOHOL BY VOLUME: 14.0%

AGING: Drink now to 2034

ANNUAL PRODUCTION: 570 cases

## THE STORY

Founded by Larry Hyde in 1979, Hyde Vineyards is located in the heart of Napa Valley's Carneros region. The vineyard has long been hailed as a grand cru caliber site, primarily known for its Pinot Noir and Chardonnay fruit, which has been used by some highly acclaimed wine producers in both Napa and Sonoma counties. After nearly 30 years of providing an extraordinary quality of grapes to clients exclusively, Larry debuted his own small-lot Pinot Noir wine project and officially opened the doors to his estate winery shortly after. Today, Hyde Vineyards continues to work with over 35 wine brands providing exceptional fruit while Hyde Vineyards Estate produces small-lot estate-grown wines.

Larry is a pioneer in a region that became California's second AVA, Los Carneros, Napa Valley.

## THE ADJECTIVES

OVERALL: Vibrant & Complex

AROMAS / FLAVORS: Fresh lemon, white fig, citrus blossom & green apple

MOUTHFEEL: Hint of toasted oak with crisp acidity

## THE SELLING POINTS

Vibrant Chardonnay, from long hailed grand cru-caliber site

AWARDS: 95pts Wine Spectator, 95pts Robert Parker - Wine Advocate

SUSTAINABILITY: Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Oysters, Caramelized Sea Scallops, Lobster, Herb Roasted Chicken, Caviar & Goat and Fig Flatbread

