

2020 NAPA VALLEY CHARDONNAY LARRY HYDE & SONS - CARNEROS

Vintage

The 2020 vintage was "interesting" to say the least. The wines that were unaffected by the infamous fires were fantastic; however, Mother Nature claimed most of our crop. It was another mega-drought year. These types of years can be amazing for quality, if wildfires are avoided. Not only were many of our vineyards threatened by flames, but if they were downwind from large flare-ups, the fruit was rendered unusable due to "smoke taint." It was a "roulette" of fire, and many of us were concerned for our homes, and evacuated for safety reasons. Our community persevered, and the grapes that were unaffected produced exceptional results. The 2020 wines are a direct result of our resilience and commitment to our craft.

Vineyard

Planted in 1979, Larry Hyde & Sons Vineyard is one of the gems of Napa Carneros. Forty-four distinct blocks are planted to primarily Pinot Noir and Chardonnay, with only a few blocks planted to other varietals. Notably considered a *Grand Cru* vineyard of the Carneros AVA and taking this nod to the great Burgundy Chardonnays of the world, our block is planted to Clone 76 Chardonnay, commonly referred to as the Montrachet clone. With a southeast exposure and a maritime-influenced fog, the vineyard produces Chardonnay with incredible balance and acidity.

Winemaking

Harvested well before the Glass Fire, the fruit was perfectly golden in color. The Montrachet clusters were very loose due to half the berries were especially small. Shatter in the Spring ensured great ripeness early in the season. Early morning hand-harvest ensured cold, undamaged clusters which made it to the sparkling press. Free run juice was settled overnight, and racked to 60% new French oak barrels. Full malolactic fermentation finished in Spring. Stability was optimal, so no filtration was necessary. We expect this wine to age gracefully for 15+ years, and are excited to see it evolve beyond.

Tasting Notes

The 2020 Larry Hyde & Sons Chardonnay is brilliant gold that is laced with a hint of green in the glass. Honeysuckle and orange blossom notes jump out, along with white pepper and candied pineapple. A pure study of balance, the acid is fresh alongside the oak, offering weight on the tongue. Feijoa, Asian pear, and softened grapefruit pith play alongside honeycomb and toast. The waxy finish is extended with night jasmine and lemon curd. Savor a glass at any time; the extreme balance allows this wine to be enjoyed in any situation. Drink now and over the next 15+ years.

Analysis

Harvested: September 2, 2021 Composition: 100% Chardonnay

Alcohol: 13.6%

Bottling Date: September 2021 Release Date: October 2022 Production: 119 cases