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TOR Chardonnay

Napa Valley, Hyde Vineyard, 2015

BLEND: 100% HYDE SELECTION WENTE CLONE CHARDONNAY
PRODUCTION: 175 CASES | RELEASE DATE: FEBRUARY 2017

Vintage

Wiz-Bam-Boom – defines the 2015 vintage in Napa Valley. We ended up with a bunch of precocious “whiz” kids as far as wines we made – amazing potential. I’m dying to see how they shape up once they get through college and out into the real world. “Bam” – it happened so fast. One of the earliest vintages on record, though we did start very early. “Boom” – that is what happened to the grape set. The cool weather during the flowering period in the spring blew up a lot of gapes that never set. The crop for us averaged 35% less in 2015 than normal, far less than the prior three vintages, 2012, 2013, and 2014. What was also important because of the uneven set and ripening, was modern wine-making equipment like the optical sorters which we used to reduce the crop size even more, but allowed us to discard under or over ripe grapes. The colors in the resulting wines are dark on the reds, palate staining on the whites, and great depth of flavor on the wine we have tasted after going through all our barrels. Just wish we had more.

Vineyard

This vineyard is an extension of the man, Larry Hyde. For three decades he has had a very intimate relationship with each vine in his vineyard, and in the process has built an international reputation as one of the best growers in the world. His research papers on plant (clonal material) are reference points for our industry. He is a humble man, very dry of wit, has a good appetite for excellent food and wine, and likes the company of sincere winemakers and growers. I love his harvest parties, but even more so his grapes. We are in a small section of the vineyard in the rolling hills of Carneros, planted to what he calls his ‘Small Cluster Clone’. I stood in line for these grapes for 14 years, and I think you will agree the wait was well worth it. Not much crop from these vines, but stunning wine.

Winemaking

Very Burgundian in style. Barrel fermented in small French cooperage, favoring premium three year dry-aged barrels. There is only about 20% new oak on this vineyard and is made up of the cooper Redmond and Saury. Fermentations begin with native yeast strains for primary and secondary, and the wines receive the minimal amount of handling through the aging period. Bottled unfinned, unfiltered; we work hard to bring honest and true expression of the vineyard to you.

Winemaker’s Tasting Notes

The Hyde Vineyard Chardonnay smells like ocean spray with oyster shell, saline and delicate flower qualities that make this wine so distinct. On the palate this is more medium weight but with terrific definition and focus. The higher acid levels that this site provides are balanced perfectly with the white fruits, lemon and more of the mineral qualities that are so great in this wine.

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