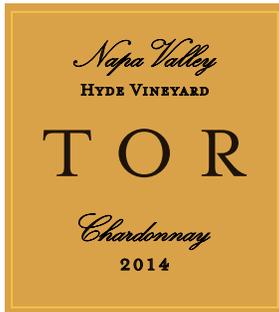


T O R



TOR Chardonnay Hyde Vineyard, 2014

100% Hyde Selection Wente Clone Chardonnay
Production: 250 cases
Release date: February 2016

Vintage

Well, yet another great vintage. The question for me is how will it fit in as time passes with the other the recent greats; 2012, 2013, and 2015. There is not a weak sister here. These are vibrant, different vintages and any one of them could go all the way to the Super Bowl of wine, whatever that is. So let's take a look at the personalities and handicap them. 2012; abundant, round rich full bodied from beginning to now: has not missed a beat. 2013; more sinew and structure, needing more time but delicious just the same from beginning but not as evolved early on as 2012. 2014; to me it is stuck someplace in the middle personality-wise between 2012 and 2013. It has more structure than 2012, more flesh than 2013. It may be a vintage like 1995, which surpassed the more headlined 1994. Dry winter, wet spring, long even growing season, easy harvest – not as abundant a crop as 2012 and 2013. Sleeper vintage that I think with time will hold its own against its good looking brothers and sisters.

Vineyards

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. Primary coopers – Saury, Remond and Francois Freres. Fermentations begin with native yeast strains for primary and secondary, and the wines receive the minimal amount of handling thru 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 2014 Hyde Vineyard Chardonnay is exactly what fans of this vineyard love about this site. It has beautiful lemon curd, pineapple and sea spray. The palate shows the fantastic bright acidity that is a trademark of this site. As always, I look at the wine almost as the closest thing you can get to a California White Burgundy.