

TOR

N A P A V A L L E Y

CUVÉE SUSAN
HYDE VINEYARD
CHARDONNAY
2024

WINEMAKER JEFF AMES' NOTEBOOK:

VINEYARD This vineyard is an extension of the man, Larry Hyde. For three decades, he has had an 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 plants (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.

WINEMAKING The 2024 Hyde Vineyard Chardonnay comes from the old-vine Wente and Calera vines in Carneros. As we normally do, this is whole-cluster pressed with both clones, with no juice settling, so we go to tank and then barrel with heavy lees. The wild yeast kicks in about 7-10 days later and takes around 2 weeks to go dry. At the end of fermentation, the wild malolactic (ML) fermentation starts and will take another several months to complete. Once we're about a month away from bottling, the wine is racked to tank at 50 degrees to settle out, allowing the lees and solids to settle naturally so we can go to bottle unfiltered and unfiltered.

WINEMAKER'S TASTING NOTES The 2024 Hyde Vineyard Chardonnay continues the string of outstanding vintages out of this vineyard. This wine shows Marcona almonds, subtle French Oak, and a little bit of ginger on the nose. On the palate, this is somehow both intensely rich, while still being incredibly focused, fresh, and vibrant with apple pie, a touch of lemon zest, and stone fruit.

VINTAGE 2024 shoots pushed in early spring with vigor due to excellent groundwater and warm conditions, forming healthy canopies. Before veraison, in June and into July, Napa experienced two short heat spikes which accelerated ripening. It was an early start for the vineyards, and an early harvest for the winemakers, a bit fast and furious toward the end, but overall one we all fondly look back on as special. The wines have great color, extract, layers of flavor, excellent #s (PH/TA/dry extract/etc.). 2024 is reminiscent of some of the great vintages of the past like 1987 and 1991, that have aged extremely well.

