



Aotearoa Chardonnay Symposium 2024

Day 1

Session 4

Wine 2

Winery	DuMOL
Viticulturist	Andy Smith (proprietor)
Winemaker	Andy Smith & Jenna Davis
Wine	Hyde Vineyard Chardonnay 2021
Region	Carneros (Napa), California
Sub region(s)	South west part of Napa Valley, closest to SF Bay
Wine RRP \$	\$80 USD
Cases produced	430 (would be 750 cases in a normal vintage)



Wine Analysis

pH	3.36
TA	6.7g/L
VA	0.48g/L
DCO2	1,200mg/L
Alcohol %	13.70%
RS	0.9 g/L

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

Aromas of perfectly ripe orchard fruits, flint, thyme and fragrant fennel tops. The wine is immediately steely and mineral yet dense and chewy with obvious extract and power. The flavors akin to peach and citrus are clean, precise and beautifully proportioned. As the wine airs it becomes deep and expansive, building through the palate, before it's cut by a sharp line of grapefruit acidity and chalky freshness. World class Chardonnay for grown-ups. Serve at no cooler than 53F and drink between late-2023 and 2032.

Vineyard/Vintage Notes

Our latest Hyde bottling rivals the greatest wines we've produced from this vineyard over the last twenty vintages. I rank it alongside 2015 and 2020 as the finest trio. In a normal season we'll produce thirty barrels from this east-facing hillside parcel. This 2021 bottling is so concentrated and complex as the vines gave us a mere seventeen barrels for this dry vintage. Sometimes "less is more" and the outstanding quality the wine offers, more than compensates for the small volume. When we have exaggeratedly small yields in any vineyard, it's important to harvest quite early before the grapes lose freshness and detail – and so this vintage balances moderate alcohol with beautifully mature flavors and fine structure. The winemaking team is extremely proud of this – our twentieth vintage of Hyde Vineyard Chardonnay.

Winemaking Notes

Few would argue that Hyde Vineyard is the most famous & finest Chardonnay vineyard in California, first planted in 1978. The fruit is very expensive & there is a long waiting list of buyers. This wine comes from one of the older producing blocks which we've worked with since 2002. Owner, Larry Hyde, is the pioneer of massale selection Chardonnay & Pinot Noir in California. This block is planted to a very small cluster old selection, non-clonal. The vines show moderate vigor and require hedging once per season after fruit set. No synthetic herbicides or fungicides are used. Weeds are removed mechanically. In humid/wet years Powdery Mildew & then Botrytis can be an issue but the vineyard crew is very experienced – many have worked at Hyde for 25 years. In an abundant vintage with good winter/spring rain, the yield would typically be double 2021. We don't like too much sun exposure so the fruit is mostly shaded to retain the greener mineral notes. This is quite different to other producers of Hyde Chardonnay who prefer full exposure & golden flavors, a more "Napa style". With fruit as good as this, the winemaking can be very simple, elegant & clean – the fruit contains everything we need. Pressing is slow to maximise extract from the thick skins. The Willmes press with its central drain channels is perfect for this & no press cuts are necessary. The juice is settled for 24 hours without SO₂ then moved to barrel. All juice lees that will flow are shared between the barrels. 25ppm SO₂ is added after barreling & fermentation starts after 7 days, lasting for 3-4 weeks. MLF is inoculated or it doesn't start. The wine is sulfited (60ppm) one month after MLF is complete, in typically April. No lees stirring is needed – the wine is rich/textured enough already. The wine & full lees are moved by inert gas to tank after 11 months to complete a fairly reductive élevage. During this time the lees settle by gravity & "fine" the wine, polishing it & rounding out any sharp edges. The wine continues to feed off the lees in a low-SO₂ & oxygen-free environment. After 6 months, we slowly pump rack off the sediment before unfiltered bottling. The wine always settles to an acceptable clarity in these small tanks. The 2021 was bottled at 7-ntu clarity & has a slight haze which US customers take as a sign of quality/craft. The wine is sealed with Diam 10 Origine cork. The wine is sold to our private clients & exported worldwide.

Accolades/Reviews

99 THE WINE INDEPENDENT
 97 JEB DUNNUCK
 97 JAMES SUCKLING
 96 THE WINE ADVOCATE
 96 VINOUS/ANTONIO GALLONI

#	
Block/Parcel Name	Hyde Vineyard

Vineyard, Block or Sub-Block

% of Blend	100%
Clone	Livermore Old Wente
Rootstock	5C
Soil Type	Haire Clay Loam - dense swelling clays that restrict root depth
Vine Age	29 years old (planted 1992)
Years in Production	First crop 1995
Other...	Elevation of 30m (100ft). Gentle east facing slope with an east aspect. N-S Orientation.

Yield Management

Target T/ha	What the vines provide, max 12T/Ha
Actual T/ha	4.9T/Ha in 2021 which is 50% of normal
Vines/ha	2690 vines/Ha (1089 vines/acre)
Kg/vine	
Irrigated?	Minimally: 2-3 times per season after seed hardening ~10L per application
Type e.g. above ground / subsurface	Above ground
Other...	

Vine Management

Pruning method	Cane pruned.
Pruning (buds/m)	According to individual vine vigor: 4 short canes per vine, horizontally divided, no spurs
Canopy density (shoots/m)	
Shoot thinning	To normal local standards, one shoot per bud, no crowding, etc
Crop thinning (% removed)	None required
Kg/m fruit	
Leaf plucking	Laterals only & 1-2 basal leaves, east-facing morning side & interior morning side "allow the cluster to see the ground"
Timing of leaf plucking	Immediately post set for spray penetration
Timing of crop thinning	None required
Fruit exposure achieved %	Minimal, looking for mostly shaded fruit
Date of flowering	End of May 2021
Date of fruit set	Early June 2021
Days between flowering and harvest	90+/- & 35+/- from 50% veraison to harvest. Not looking for elevated ripeness.
Other...	Organically farmed 1.5HA mature block of Pre-clonal old selection Chardonnay. Some leafroll virus present. Cluster weight = 80g average. Yield = approx 27HL/HA, 2 tons/acre in this dry year: approx 400mm rainfall previous winter/spring vs 800mm average

Harvest

Date	31-Aug 2021	
Brix	22.5 Bx	
pH	3.24	
TA	7.8 g/L	
Malic Acid	2.6 g/L	K=1,700mg/L
YAN	228 mg/L	
Method of Harvest	By hand at night into 0.5T bins then trucked 60km. In press by 9am.	
Fruit condition	Very clean with mostly small berries	
Field Additions	None	
Other...		

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	None
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	Willmes Sigma 10
Wash	
Press fractions	None
Press rate L/tonne	585L per US ton (645L per metric T)
Hard pressings, kept /downgraded	Zero press cut, max 1,600mbar
Juice additions, types and rates	25ppm SO ₂ to juice in barrel ~30 hours after pressing, to delay MLF
Gas cover, inert	None
Hyper Ox, timing	None
Settling. Time, temperature	24 hours at natural harvest temp ~13C, no SO ₂ . No chilling to prevent loss of natural juice nutrients
Direct to barrel	No
Juice NTU (if known).	530
Other...	5 hour press cycle, minimal tumbling, champagne-inspired approach. 1,600mbar max.

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	75% x 228L barrels & 25% x 500L puncheons
New oak, % and type	33% new 32mm thick stave French Oak Barrels from Tonnellerie Chassin, medium toast & 500L, 45mm thick stave puncheons from Schneckleitner/Austria, light toast. Balance once-used, twice-used, 3x-used Chassin.
Temp Control. Target temp or rate	No temp control during fermentation, the cellar is cooled to 18C. The fermentation peaked at 26C.
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	None
Nutrient Additions. Type, rate, timing	None - YAN levels tend to be healthy in these soils & in 2021 there was no stress. 20g/HL FermControl Bio is an option
Oxygen Additions. Timing, rate	None
Enrichment. Target Alc %, timing	None
Acidification. Target pH/TA, timing	None
MLF. Inoculated / natural, timing	100%, inoculated in barrel, Omega strain, November 1st
Warming for MLF	none, we chill our cellar to 10C between November-April using our night air fan system
% MLF in blend	100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	Zero unless MLF is faltering
Enzyme addition	None
Other lees management	Stir lees the morning of racking to tank after 11 months
Time in barrel	11 months
Time in tank prior to finishing	6 months in two tall/thin SS tanks, completely topped, with full lees >1,000ntu, & low FSO ₂ ~15ppm
Palate fining, type and rate	None, the lees do this naturally as they settle
Protein fining, to what level	Not required - the wine is stable naturally
Cold Stabilisation, to what level	None
Filtration, type	None. Bottled at 7 NTU
FSO ₂ level at bottling	37 ppm
TSO ₂ level at bottling	77 ppm
Bottling date	February 10th, 2023
Filtration type at bottling	None
Release date	December, 2023
Other...	The racked cloudy wine (>1,000ntu), settled in two tall/thin 1,950L tanks for 6 months & falls clear naturally so no fining or filtration needed.