

Larry Hyde Pinot Noir

THE FACTS

COUNTRY: USA - CA

REGION: Napa County

APPELLATION: Carneros - Napa

CEPAGE: 100% Pinot Noir

WINEMAKING: Our Pinot Noir is hand-picked, de-stemmed, unfined and unfiltered. Sees a five day cold soak with one hundred percent native fermentation. Clones in Larry Hyde Pinot Noir are Calera, Oregon, One Vine, Dijon 115 & Dijon 114, and Pommard. Fermented in open top tanks. Harvested on August 27th, 2020 and aged 14 months in 25% New French Oak and 75% Neutral Oak Barrels. Bottled on November 21st, 2021.

ALCOHOL BY VOLUME: 14.2%

AGING: Drink now through 2032

ANNUAL PRODUCTION: 600 cases

THE STORY

Founded by Larry Hyde in 1979, Hyde Vineyards is located in the heart of Napa Valley's Carneros region. The vineyard has long been hailed as a grand cru caliber site, primarily known for its Pinot Noir and Chardonnay fruit, which has been used by some highly acclaimed wine producers in both Napa and Sonoma counties. After nearly 30 years of providing an extraordinary quality of grapes to clients exclusively, Larry debuted his own small-lot Pinot Noir wine project and officially opened the doors to his estate winery shortly after. Today, Hyde Vineyards continues to work with over 35 wine brands providing exceptional fruit while Hyde Vineyards Estate produces small-lot estate-grown wines.

Larry is a pioneer in a region that became California's second AVA, Los Carneros, Napa Valley.

THE ADJECTIVES

OVERALL: Boldy-Structured & Elegant

AROMAS / FLAVORS: Mulberry, boysenberry, black tea, violet

MOUTHFEEL: Fruit-forward & bright acidity

THE SELLING POINTS

Elegant Pinot Noir, from hailed grand cru-caliber site

AWARDS: 92pts Robert Parker - Wine Advocate, 90pts Wine Spectator

SUSTAINABILITY: Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Duck Confit, Beef Bourguignon, Roast Turkey, Smoked Salmon, Stuffed Mushrooms

