

# Larry Hyde Merlot

## THE FACTS

**COUNTRY:** USA - CA

**REGION:** Napa County

**APPELLATION:** Carneros - Napa

**CEPAGE:** 100% Merlot

**WINEMAKING:** Larry Hyde Merlot is 80% Niebaum clone and 20% of 181. It is cold soaked for five days and 4 - 8 days of extended maceration. No pressing is done, there is only one racking and it stays on the lees for one year. This vintage of Merlot was harvested on October 4th, 2019. It is hand-picked, unfinned & unfiltered. We do native fermentation, aged 16 months in 30% New French Oak and 70% Neutral Oak Barrels. It was bottled on April 12th, 2021.

**ALCOHOL BY VOLUME:** 14.6%

**AGING:** Drink now to 2030

**ANNUAL PRODUCTION:** 330 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:** Fruit-Forward & Rich

**AROMAS / FLAVORS:** Black cherry, dark chocolate, fresh blackberry and dried rose petals

**MOUTHFEEL:** Well-integrated acidity & gentle tannins

## THE SELLING POINTS

Elegant Merlot from long hailed grand-cru caliber vineyard

**AWARDS:** 92pts Wine Spectator, 91pts Robert Parker - Wine Advocate

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

**PAIRINGS:** Lamb with Blueberry Mustard Sauce, Grilled Filet Mignon with Blackberry Glaze, Braised Short Rib

