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LONDON

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780



NAPA VALLEY
CHARDONNAY
CARNEROS

Hyde Vineyard
2015



HYDE DE VILLAINÉ CALIFORNIA

2014, 2015 & 2016 VINTAGES

EXCLUSIVE TO CORNEY & BARROW IN THE UK

HdV clearly sits in the latter category,
elegance and minerality integral to
their DNA.

ALISON BUCHANAN
Associate Director/Buyer





HYDE DE VILLAINE CALIFORNIA

2014 REDS, 2015 & 2016 WHITES

It took time and a lot of persuasion but, finally, common sense prevailed when two great vinous dynasties formed an allegiance with the aim of making great wine together.



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Hyde de Villaine (HdV) brings together the Hyde family, represented by renowned Californian viticulturist Larry Hyde and the de Villaines. Pamela and Aubert de Villaine pioneered their own Domaine de Villaine in Bouzeron and of course Aubert is best known for Domaine de la Romanée-Conti in Vosne-Romanée. Pamela is key to the original partnership. She is Larry Hyde's cousin.

Together Aubert and Larry aim to produce wines which have a sense of place, proudly Californian certainly but offering elegance over muscle; *Vins de soif*, as my colleague Guy Seddon coined them last year. These are wines which, in the best French tradition, offer layers of subtlety and complexity. They demand engaging the brain and yet are by no means overly intellectualised. They rather gregariously present and celebrate Carneros as a sub-region, too often submerged in all that is Napa. These wines, this region and its eclectic *terroirs*, allied to the remarkable skills exercised in growing

optimal grapes and translating them into the best possible wine, warrants much greater attention.

Times are changing at the estate with Larry's son Chris Hyde, working alongside his father as Director of Viticulture at Hyde de Villaine. Guillaume Boudet had worked alongside winemaker Stéphane Vivier and took over the reins in 2015, working closely with Larry and Chris Hyde in the field and reporting to Aubert de Villaine on winemaking matters. Stéphane continues as consultant. Having studied winemaking and viticulture in Bordeaux, Guillaume brings another region's perspective to the team. James Eyer, hugely experienced in the wine industry himself, is tasked with overseeing this talented team, as general manager. The future is assured.

Corney & Barrow has been fortunate in being exclusive UK agent for Hyde de Villaine since 2010.

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WINES WITH A SENSE OF PLACE

CARNEROS

Carneros, also known as Los Carneros, bridges the southern end of both the Napa and Sonoma counties and as such benefits from the warmth from the north and access to the cooling influences of the misty Pacific ocean via San Pablo Bay. Carneros has, in fact a very long viticultural history although, as with most regions, Phylloxera decimated the vineyards here in the late 1900s and Prohibition prevented anything but gradual recovery. After repeal, progress was slow but, by the 1970s, there was growing recognition of a typicity of style and in the 1980s planting accelerated, with many of the big Napa players becoming involved. Carneros rests in the low hills of the Macayamas mountains, the greater part lying in Sonoma, the smaller in Napa. The wines can equally carry Sonoma or Napa AVA status. The proximity to San Pablo Bay is the dominant factor in the distinctive microclimate, the fogs and coastal breezes, channelled through the Petaluma Gap, providing cooler temperatures. This more temperate environment allows for a prolonged growing season, ideal for full phenolic maturation, intensity and balance. Carneros won AVA status in 1983 (American Viticultural Area) – the system by which the US designates viticultural regions.

HYDE VINEYARDS

The wines in this release are from a near-contiguous series of plots on gently rolling hills, facing southeast. The Chardonnay, which accounts for the majority, and the Syrah are planted on shallow, loamy soils over ancient alluvial terraces and impenetrable clay. The Merlot and Cabernet vines tend to be planted at the northern end of the vineyard, further away from the bay and the cooling fog it induces, the better to ripen. The soils are deeper here too and the south-east slopes, steeper. The Pinot Noir for Ysabel, comes from the Van der Kamp vineyard.

The temperate Carneros climate prolongs the growing season, allowing the vines to take advantage of their geological sites, gaining intensity and complexity whilst retaining optimal balance. Rainfall is less than in the surrounding areas and drainage is helped by ancient creek beds which lie between the topsoil and the clay pan. Enough moisture is retained to avoid irrigation, in all but truly adverse conditions.

VITICULTURE

The vineyards are farmed as naturally as possible to encourage healthy, living soils, avoiding compaction and encouraging a richly diverse microbial ecosystem. Instead of the more standard approach, using pesticides, specific flowers are seeded which attract the natural predators of harmful pests and the natural habitats for owls, hawks and wasps are safeguarded as they too provide a natural protection. Similarly, ploughing and natural compost replace herbicides and fertilisers respectively. This is sustainable agriculture taken very seriously, borne of the families' keen sense of their responsibilities to past and future generations. The rationale for this approach, ensuring vines healthy enough to offset unwanted pressures, was strengthened during an unprecedented 5 year drought.

Several clones of each grape variety are planted in order to increase complexity. There are four different selections of Chardonnay and Syrah, three selections of Merlot and one selection of Cabernet Sauvignon.

WINEMAKING

The HdV cellar was built in 2003. In fact "cellar" is rather more romantic than the reality of the highly efficient, fit for purpose workplace – akin to a large garage. The building has been designed to ensure the gentlest possible handling of the fruit, maximising the use of gravity and avoiding, as far as possible, mechanical pumping. This is where the grapes arrive to be rigorously selected, having already had a sorting in the vineyard.

The juice is taken to a variety of casks; stainless steel, concrete egg (see box opposite), oak vats and oak barrels – marrying individual parcels to the most appropriate vessel. Each barrel or vat's progress is overseen by the winemaking team, until blending, selecting only the very best wines. In tune with the vineyard and cellar, winemaker Guillaume Boudet is able to assess the impact of vintage and be flexible rather than systematic during the *élevage*. He favours minimal intervention and judicious use of oak – all to ensure that the personality of the vineyard shines through in the finished wines – a philosophy which draws strength from Aubert's own reputation in this key area.

“Carneros offers the cooling influence of the bay, good Chardonnay and Pinot. Sonoma has a cooler climate, especially the closer you get to the ocean, some of California’s best Chardonnay and Pinot Noir. Oh and I did not mention how different they are, Carneros with its rolling hills and in Sonoma, some of the most beautiful scenery and fabulous beaches”.

DAVID BRITAIN

Account Director and California aficionado

The Concrete Egg

The HdV team have been testing concrete eggs since 2005. We see these in many of our producers' cellars. The shape encourages natural lees stirring through convection during alcoholic fermentation, thereby contributing character and texture. The concrete, in the meantime, slightly porous, allows a small amount of oxygen exchange, as a barrel does, though here there is no flavour impact. In addition, elevated temperatures are absorbed by the concrete. The wine is more focused.

Many top estates around the world are returning to concrete for this reason.





Tasting Guide

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection. For the benefit of simplicity, wines are scored out of 20. We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a '+' is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine. A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.



THIS OFFER

We are offering five wines here, two white and three red, from three different vintages, which is logical and not as confusing as it sounds...

De la Guerra, from the younger Chardonnay vines, is intended for relatively early drinking and is consequently from the most recent vintage, 2016.

The **HdV Chardonnay**, from a more rigorous selection of older vines (25 years and over), benefits from longer ageing and a little more oak influence. This is from the 2015 vintage.

The first red is a Bordeaux blend called **Belle Cousine**, in honour of Pamela de Villaine, Larry Hyde's cousin. The second is 100% Syrah, **Californio** - the name given to early regional settlers. The third red, **Ysabel** Pinot Noir, is tribute to everyone's persistence in requesting Pinot from this renowned, classically cooler Carneros climate. All the reds are from the 2014 vintage.

ALISON BUCHANAN
July 2018



THE 2014 VINTAGE

“An unseasonably warm spring, followed by a consistently warm summer, promoted accelerated growth, ideal pollination conditions. A few days of cooler weather in August allowed the grapes to ripen more slowly helping to preserve mineral components and freshness.”

STÉPHANE VIVIER
Consultant Winemaker

After one of the driest winters on record in 2013, February and April saw much-needed rainfall, which quickly saturated the soil. The rain was perfectly timed during bud break, promoting rapid healthy growth in the vineyard. A warm spring and summer made for an early *véraison* (colour change) in late June. A cooler end to the summer retained acidity levels and slowed the ripening process preserving a lovely mineral element and a very attractive lightness of touch.

The clusters and individual grapes were small – a good sign. Harvest was between 12th and 18th September for Merlot and Cabernet was picked on 2nd October.

HDV BELLE COUSINE

2014

Belle Cousine, named after Larry Hyde's cousin Pamela de Villaine, is a Bordeaux blend comprising 53% Cabernet Sauvignon and 47% Merlot in 2014. It is made from 2.4 hectares of vines whose ages range from 14 to 30 years. Following fermentation, this spent around five months resting before blending. It was then aged for 22 months in 30% new French oak, followed by further maturation in bottle. It has been neither fined nor filtered. The wine was bottled on 22nd July 2016.

TASTING NOTE

Intense, jet-ruby, almost opaque, this offers dark spice, black fruit, leather and earthy, graphite minerals on the nose, complemented by dried violet and rose. The palate is chewy, rich in full ripe fruit, with good acidity and ripe tannic grip. With a sweet, long, unctuous finish this is layered and so fresh - super peppery.

Corney & Barrow Score 17

Recommended drinking from 2020 - 2030+

£325/case of 6 bottles, in bond UK

HDV "CALIFORNIO" SYRAH

2014, Carneros

A *Californio* is not a spelling mistake but the name given to an early California settler of Spanish descendance who ventured to the Wild West. The European heritage of Hyde de Villaine seems to have been the inspiration here and indeed, the aspiration is to produce a Syrah which is true to place whilst exemplifying Old World elegance. Californio is made from a tiny 0.8 hectares of south-southeast facing vines aged 14 to 20 years. The 2014 was harvested on 11th and 26th September and bottled on 20th July 2016. The different lots were aged separately for around five months before blending, and the wine was aged for 22 months in 30% new French oak, followed by 18 months of bottle maturation. It was not fined or filtered.

TASTING NOTE

Dark chocolate fruit liqueur prevails on the nose, laced with pepper, intensely coloured. There is both red and black fruit, with hints of cardamom - sweetly-spiced and appetising. The palate is sweet, prettily perfumed and darkly spiced, with hints of tobacco and tea - a rather lovely, sweet/savoury paradox, all set within a silken frame. The finish is poised, elegant and protracted, ripe tannins and bright acidity adding focus to this harmonious, appetising Syrah.

Corney & Barrow Score 17.5+

Recommended drinking from 2019 - 2028+

£325/case of 6 bottles, in bond UK

HDV "YSABEL" PINOT NOIR

2014 Sonoma Mountain, Napa Valley

How we and other importers around the world hoped that Aubert de Villaine and Larry Hyde would relent and reverse their initial reluctance to produce a Pinot Noir from this ideal *terroir*, with its temperate climate. We now have, in Ysabel, tiny quantities from a mere 1.2 hectares of southeast facing 14 to 15 year old vines. This Van der Kamp vineyard sits at 427 metres on loam and volcanic tuff soil. Harvest took place on the 1st and 2nd September and the wine was bottled, after 17 months in barrels, 25% new on 2nd February 2016. The wine is neither filtered nor fined.

TASTING NOTE

Clear ruby in colour, this presents a nose rich in caramelised fruit, candied cherry, black fruit, *crème de mûre* and cream complemented by savoury notes of leather and delicate pepper spice. There is tremendous mineral persistence throughout, driving very pure focused fruit, embellished by floral notes, crystallised rose and violet. This is a lovely wine with its feet firmly embedded on Sonoma Mountain, its soul, with ethereal charm traversing the Atlantic - lovely wine, beautifully balanced.

Corney & Barrow Score 17.5

Recommended drinking from 2019 - 2028+

£895/case of 12 bottles, in bond UK

To Order

LONDON

020 7265 2430

EMAIL

sales@corneyandbarrow.com

PLEASE NOTE

These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK.





THE 2015 VINTAGE

“The wines of 2015 show the concentration of the vintage, with vivaciousness and complexity.”

GUILLAUME BOUDET
Winemaker

The drought cycle that started in 2012 continued in 2015, bringing a warm dry winter and an early start to the vegetative cycle, with bud break in February. In May, unseasonably cool weather gave rise to a problematic fruit set, resulting in low yields. Smaller berries caused by *millerandage* made for concentrated, intense fruit. Stéphane Vivier and the team like this as it makes for mineral wines with good intensity and acidity rather than exotic fruit and pineapple richness. The summer was hot at Hyde de Villaine. Thanks, however, to a cool start to August, the growing season was extended by a few days, having a beneficial effect on maturity.

HDV CHARDONNAY

Carneros, 2015

This comes from the older blocks of the Hyde vineyard, from vines of between 24 and 34 years of age. The first vintage was 2000. The grapes were whole-cluster pressed and the resulting juice settled, raked and then fermented in stainless steel using natural yeasts, before being matured for 11 months in 20% new French oak. As with the other wines, the proportion of new oak and the time spent in barrel will depend on the vintage and how the wine is progressing. The wine then rested for three months in stainless steel, followed by 14 months of bottle maturation – all-important for the balance of the finished wine. Neither fined nor filtered the wine was bottled on 17th November 2016.

TASTING NOTE

Bright, pale gold, this is slightly more reserved on the nose than its less mature, younger vine cousin De la Guerra – less playful and exuberant. Mineral initially, with citrus notes, enticing pastry shop aromatics emerge, offering stewed apples, stone fruit, delicate spice and vanilla cream – slightly caramelised. There is something of the decadence of a *crème brûlée* here, offset by energy and a sense of purpose. This is a delight and will continue to improve in bottle – very charming, elegant and a serious contender on the world stage.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2019 – 2023+

£295/case of 6 bottles, in bond UK

To Order

LONDON

020 7265 2430

EMAIL

sales@corneyandbarrow.com

PLEASE NOTE

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THE 2016 VINTAGE

“Our De La Guerra Chardonnay is sourced from our young vine block of Calera Chardonnay. The 2016 is bright and energetic....[with] the hallmark minerality of Hyde Vineyard”.

GUILLAUME BOUDET
Winemaker

A cold, wet winter allowed the vines a chance to rest and recover after the heat of 2015. Water reserves were replenished and harmony resumed. Bud break was in March and spring was both dry and warm, encouraging canopy growth and a potentially abundant crop. If anything, the growth would have been a little too vigorous and heavy fog in early August was rather welcome, allowing gradual phenolic development whilst retaining that benchmark HdV freshness and natural vibrancy.

Carneros - I associate with a cool feel, height and fog play their key parts to make refined and classy wines.

Sonoma - The coastal impact is significant and gives Pinot and Chardonnay bragging rights here. Results range from rich and full to focused and elegant.

JOE MULLER

Fine Wine Sales Manager

DE LA GUERRA CHARDONNAY

2016 Carneros

This is a vibrant, immediately accessible Chardonnay from younger vines. It is sourced from one single plot of the Calera Vineyard, with the aim to produce a very pure expression of Chardonnay fruit, specific to this site.

The vines are planted on the eastern side of Carneros, with a south to south-easterly exposure, on Haire clay loam. There are changes afoot here as 2016 is aged in 80% used French oak and 20% in a concrete egg, for 11 months. The barrel ageing is for micro-oxidation rather than oak flavour, adding breadth to the mid-palate. The egg is an experiment, aimed to create energy and body within a wine.

TASTING NOTE

A shimmering gold, this offers exotic apricot, peach and melon on the nose, with warm pastry back notes, all refreshed by citrus zest and minerals. The palate is more rounded and fleshy than previous vintages, as suggested by the nose, with hints of older vine, honeyed fruit. There is, however, that wonderful focus and persistent minerality which offers so much energy - balanced, with a layered, long finish - very versatile with food.

Corney & Barrow Score 17
Recommended drinking from 2019 - 2022+

£425/case of 12 bottles, in bond UK

To Order

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Recent Revelation

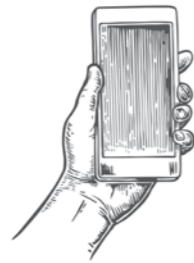
Belle Cousine 2009

"Wow what a wine - fresh, fruited, balanced, a real star! I have had this three times in the last 6 months and it has been star each time. If you were sensible enough to buy it I thoroughly recommend drinking some soon. Even better, serve to some friends (or enemies!) blind and have a lot of fun. This really punches well above its weight. Writing this just makes me want another bottle of it now."

WILL HARGROVE

Head of Fine Wine, July 2018





CONTACT US

We have offices and sales outlets in England and Scotland,
please see below for details.

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