



2016 HYDE VINEYARDS BLANC DE BLANCS

The 2016 Hyde Vineyards Blanc de Blancs is a vineyard-designated brut made from 100% Chardonnay. This vibrant and complex wine combines a rich texture with excellent drive on the palate. The 2016 Hyde Vineyards Blanc de Blancs is a bright, crisp sparkler that will age beautifully over the next 20+ years, developing attractive caramelized, nutty and toasted flavors and aromas. Made in limited quantities, our winemaking team is very excited to release this sparkling wine.

The Hyde family's Chardonnay vineyards are planted on Bayview Avenue in the Napa Valley Carneros AVA, south of Highway 12 at the southernmost end of the Napa Valley. The grapes are favorably influenced by the nightly cooling effect provided by the closely located San Pablo Bay. The vines on the property thrive on three feet of loamy topsoil above an impenetrable clay subsoil. This soil combination provides superb control over the nutrient and water supply for the vines. Schramsberg has enjoyed working with the Hyde family since 1995 with its sparkling wine program.

Hand picking, careful handling and gentle pressing produce a wine of delicacy, aromatic purity and depth. Following the fall harvest and fermentation of the base wines, extensive tasting trials are carried out in the spring to create a polished blend reflective of the vintage. The finished blend undergoes a second fermentation in bottle before aging on its yeast lees for about four years, just enough to achieve refined effervescence and toastiness without diminishing its refreshing, vibrant appeal.

The 2016 vintage was a near-perfect growing season with ideal weather condition throughout. Thanks to a relatively steady and mild July and August, vineyards were able to progress to perfect ripeness for the light yields that were present.



Tasting Notes

“The 2016 Hyde Vineyards Blanc de Blancs has welcoming aromas of green apple, pineapple, nectarine, and lemon-lime. The fruitful nose is complemented by notes of vanilla, white flowers, brioche, French toast, and puff pastry. The palate opens with a clean, bright entry of kumquat, lemon curd, and tropical fruits, finishing with flavors of candied apple, pie crust and lingering minerality.”

– Winemakers: Sean Thompson, Jessica Koga, Hugh Davies

Varietal Composition:	100% Chardonnay
Principal Vineyard:	Hyde Vineyards
Appellation:	Napa Valley Carneros
Harvest Dates:	August 16 - 25, 2016
Barrel Fermentation:	25%
Alcohol:	12.6%
TA:	0.82 g/100 mL
pH:	3.16
RS:	0.80 g/100 mL
Release Date:	October 1, 2021
Cases Produced:	1,070 (9-Liter)
Suggested Retail:	\$95
Available Formats:	750 mL