PARABLE

2023 Chardonnay
Hyde Vineyard Carneros

VINEYARD PROFILE

Planted in 1979 by Larry Hyde, this vineyard epitomizes a fusion of Old World elegance and New World vibrancy. Nestled in Los Carneros, its south by southeast exposure and ancient terraced alluvial fans are complemented by the cooling maritime influence of San Pablo Bay. With Haire Loam Clay soil fostering deep-rooted vines, this site yields concentrated fruit from vines aged between 29 and 45 years old. Larry Hyde's contributions, including esteemed grape selections like Hyde-Wente Chardonnay and the "Old Wente" and Calera clones, underscore the vineyard's stature as a vanguard of viticultural excellence in California.

WINE PROFILE

On the palate, this Chardonnay exhibits a beautifully balanced acidity, providing a refreshing backbone to luscious flavors of ripe pear, honeydew melon, and citrus blossom. Rich, creamy texture envelops the palate, showcasing the wine's impeccable craftsmanship and elegant structure.

VINTAGE OVERVIEW

The 2023 vintage in Napa Valley will go down in history as one of the most spectacular, smooth, and text-book perfect growing seasons of the century. Coming off an exceptionally wet winter that fully saturated the soils, a cool spring led to a late budbreak and extended flowering. What followed was a dream summer—the longest, coolest growing season the valley had seen in over a decade, entirely devoid of major heat waves. This unprecedentedly long "hang-time" allowed the fruit to ripen with effortless, slow-motion precision. At harvest, the grapes boasted spectacular natural acidity, electric aromatics, and fully mature, silk-like phenolic tannins, yielding a classic, vibrant wine that beautifully balances power with an elegant sense of weightlessness.

Appellation:	Carneros, Napa Valley
Vineyard:	Hyde Vineyard
Varietal:	100% Chardonnay
Harvest Date:	August 31, 2023
Alcohol:	13.5%
Aging:	After fermentations were complete, the wines aged in 50% new French barrels for 10 months.
Fermentation:	In used French oak/stainless steel. Primary fermentation concluded quickly, about 10 days, followed by 3 weeks to complete. During secondary fermentation, daily lees stirring was conducted.

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