



DOMAINE CARNEROS.

## 2019 Hyde Vineyard Merlot

### BLEND

100% Hyde Vineyard Merlot

### ABOUT OUR HYDE VINEYARD MERLOT

The Carneros area is planted overwhelmingly with Chardonnay and Pinot Noir, at 51% and 44% of the total acreage, respectively. And this is not without good reason as the climate is ideal for these two grape varieties. However, Carneros is a special, if not magical, place for Merlot. A place where the grapes can hang deep into October, developing additional layers of ripeness without losing freshness or acidity.

We are very fortunate to work with grower Larry Hyde, who has been growing grapes in Carneros for over 40 years. Block #38 features a selection of Merlot from the historic “Three Palms” vineyard planted on St. George rootstock. The quadrilateral cane configuration opens up the canopy for light penetration, and we leave only 1-cluster per shoot, so each grape cluster hangs freely, never crowded by its neighbor. The yields are minuscule.

### HARVEST NOTES

The 2019 growing season started with saturated soils thanks to abundant winter and spring rains. Cooler weather throughout the summer meant plenty of time for flavors and aromatics to develop, and an early heat spike in August helped push the ample crop of grapes to full maturity, with a harvest start date of August 15th. September weather cooled a bit for a more leisurely harvest of our chardonnay and pinot noir. The wines that resulted show the unique Carneros growing conditions which produce balanced wines with ample fruit and hints of savory elements.

### WINEMAKER'S TASTING NOTES

Exotic dark fruits predominate on the nose with blackberry cobbler, black tea, coastal berries, and fern. The hits keep on coming with the palate delivering crushed rock, followed by notes of tobacco leaf, anise, and more savory fruit. Taste a bit of Carneros history from this duly famous vineyard.

### SUGGESTED PAIRINGS

Our 2019 Hyde Vineyard Merlot pairs beautifully with rich meats like grilled rib-eye or baby lamb chops, but also with classic French ratatouille.

### TECHNICAL DATA

Appellation: Carneros  
Harvest brix: 25.9°  
Final pH: 3.71  
TA: 0.54g/100ml  
Alcohol: 14.8%

### PRICE

\$68

*Only 163 cases produced. Winery exclusive.*

[www.domainecarneros.com](http://www.domainecarneros.com)

