



DOMAINE CARNEROS.

## 2022 Hyde Vineyard Merlot



### BLEND

100% Carneros Merlot

20 Months Barrel Aged in French oak, 50% new

*Vineyard: 100% Hyde*

### 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 famed 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, making this fleeting winery exclusive a special addition to our portfolio of red wines.

### HARVEST NOTES

An early winter downpour and spring rains filled our reservoirs after two consecutive drought years. The growing season was consistent and mild with the moderating influence of the Carneros marine layer allowing the grapes to mature slowly. Ten days of heat in early September were mitigated by high humidity and irrigation, but grape maturation was accelerated, and our fast-paced harvest was completed by September 15th. An eventful season yielded a remarkable vintage with voluptuous wines balanced with vibrant acidity.

### WINEMAKER'S TASTING NOTES

Exotic dark fruits predominate on the nose with black raspberry, cinnamon, coastal berries, and fern. The hits keep on coming with the palate delivering crushed rock, followed by notes of baked cherries, grilled fig, and more savory fruit. Taste a bit of Carneros history from this duly famous vineyard, just four barrels of this devastatingly sexy wine were made.

### SUGGESTED PAIRINGS

Our winemaker TJ Evans recommends pairing the Hyde Vineyard Merlot with rich meats like grilled rib-eye or baby lamb chops, but also works well with classic French ratatouille.

### TECHNICAL DATA

Appellation: Carneros

Harvest brix: 25.9°

Final pH: 3.51

Final Acid: 0.58g/100ml

Alcohol: 14.8%

### PRICE

\$69

*Only 94 cases produced. Winery Exclusive.*

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