



PATZ & HALL

2005 ALDER SPRINGS VINEYARD – MENDOCINO CHARDONNAY

Vineyard Character: Our 2005 ALDER SPRINGS VINEYARD – Mendocino Chardonnay is made exclusively from Dijon clones 76, 95, 96 and the rare 809. At 2,100 ft. elevation, this impeccably farmed site on the flanks of Chato Peak in Northern Mendocino is one of highest Chardonnay vineyards in the state.

Tasting Notes: The 2005 ALDER SPRINGS - Mendocino Chardonnay is rich and dense, with aromas of poached pear, pineapple, tropical fruit and floral character. Apricot, guava, honeycomb and spice add to the balanced and layered flavors. A vibrant acidity and minerality linger on the long and creamy finish of lychee and ginger.

Winemaking:

100% Chardonnay fruit
Whole cluster pressed
Multi-yeast fermentations (wild & cultured)
Sur lie aged with weekly stirring
100% malo-lactic fermentation in barrel
50% new Burgundian French oak barrels
Bottled without filtration

Release Date: February, 2007

THE PATZ & HALL FAMILY OF WINEGROWERS

Stuart Bewley - Alder Springs Vineyard – Laytonville, Mendocino County

Located on the high slopes of northern Mendocino County at 2,100 feet above sea level, the Alder Springs Vineyard is owned by Stuart Bewley, who is dedicated to growing first-rate Pinot Noir and Chardonnay. Situated near the town of Laytonville, the vineyard lies within 7 miles of the Pacific Ocean. The Chardonnay clones are mainly from France— in particular, clones 95, 96, 76 and 809. Stuart also has a new selection of Hyde-Wente Chardonnay, planted specifically for Patz & Hall that once mature will become part of this blend.

James Hall
Winemaker