



PATZ & HALL

2006 ALDER SPRINGS VINEYARD – MENDOCINO CHARDONNAY

Vineyard Character: Our 2006 ALDER SPRINGS VINEYARD Mendocino Chardonnay is made from a blend of Dijon and California heirloom clones including Hyde-Wente and Mt. Eden. In 2006 we selected fruit exclusively from a small, high-elevation block of Alder Springs named Emerald Pool. At 2,600 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: This exceptional wine represents the future of Chardonnay from ALDER SPRINGS VINEYARD. Perhaps our finest Chardonnay bottling from the 2006 vintage, the 2006 ALDER SPRINGS - Mendocino Chardonnay offers beautiful density and palate tension with concentrated aromas of spicy cinnamon pastry, honey, peach and pineapple. Beautifully textured with intricate stone-fruit flavors and extraordinary minerality, this is a benchmark wine from an elite mountain vineyard.

Winemaking:

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

Release Date: February, 2008

Cases Produced: 520

THE PATZ & HALL FAMILY OF WINEGROWERS

Stuart Bewley - Alder Springs Vineyard – Laytonville, Mendocino County

Located on the high slopes of northern Mendocino County at 2,600 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 off the Pacific Ocean. The 2006 vintage marks the first time we are incorporating a new selection of Hyde-Wente Chardonnay from the Emerald Pool block into the blend. This selection was planted specifically for Patz & Hall.

James Hall
Winemaker