



## PATZ & HALL

### 2006 NAPA VALLEY CHARDONNAY

**Tasting Notes:** The 2006 NAPA VALLEY CHARDONNAY exhibits aromas of orange blossom and toasted brioche interwoven with hints of lemon zest and ginger snap. The aromas carry over on the palate with multi-faceted tones of fresh white nectarine, ripe pear and touches of vanilla. The wine is refreshing, poised and graceful on the palate, with creamy notes on the entry and a crisp, well balanced mid-palate, finishing with considerable length.

**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: September 2007**

### THE PATZ & HALL FAMILY OF WINEGROWERS

The 2006 NAPA VALLEY CHARDONNAY represents the 19th vintage we have made this wine since the founding of Patz & Hall in 1988. Sourced from five stellar vineyard sites, each worthy of single vineyard bottling in their own right, this blend represents the diversity of the Napa Valley. Foremost in the blend is the world famous Hyde Vineyard, which along with Green Island Vineyard, is located in Carneros, the coldest and most southern area of Napa Valley. The third component is from Hudson Vineyard, an iconic Carneros site planted to the Robert Young clone of Chardonnay. Finally, the Garvey Vineyard on Zinfandel Lane near the town of St. Helena, and Antintori California Vineyard, at the top of Atlas Peak in the eastern hills of Napa Valley, complete the blend. Together these five sites combine to make a classically rich, fruit driven Napa Valley Chardonnay.

**James Hall**  
Winemaker