



PATZ & HALL

2007 NAPA VALLEY CHARDONNAY

Tasting Notes: One of our finest Napa Valley bottlings ever, the 2007 NAPA VALLEY CHARDONNAY reveals a bouquet that combines tropical fruit and spice elements from Hudson Vineyard in Carneros with fresh citrus layers from Atlas Peak's Antinori Vineyard, and apple pie, cinnamon and clove elements from Oakville's Garvey Vineyard. On the palate, bright flavors of green apple, pear, lychee and white flowers coalesce in a richly textured and elegantly balanced wine that concludes with a long, satisfying finish.

Winemaking:

100% Chardonnay fruit
Whole cluster pressed
Multi-yeast fermentations (wild & cultured)
Sur lie aged with weekly stirring
100% malo-lactic fermentation in barrel
45% new Burgundian French oak barrels
Bottled without filtration

Release date: September 2008

THE PATZ & HALL FAMILY OF WINEGROWERS

The 2007 NAPA VALLEY CHARDONNAY represents the 20th vintage we have made of this wine since the founding of Patz & Hall in 1988. The product of a standout growing season, and the third of three phenomenal Chardonnay vintages in a row, this wine was predominantly sourced from three stellar vineyard sites, each worthy of single-vineyard bottling in their own right. Embodying the diversity of the Napa Valley, the blend includes grapes from Hudson Vineyard, an iconic Carneros site planted to the Robert Young clone of Chardonnay, Garvey Vineyard on Zinfandel Lane in Oakville, and Antinori Vineyard at the top of Atlas Peak. Together, these exceptional sites combine to make a classically rich, fruit-driven Napa Valley Chardonnay.

James Hall
Winemaker