



PATZ & HALL

2007 HUDSON VINEYARD - CARNEROS CHARDONNAY

Vineyard Character: Hudson Vineyard is located in a cool section of Carneros, in a small valley that offers some shelter from the wind. Our 4-acre block of the vineyard features well-drained Haire loam soils and is planted to two clones, Dijon 95 and the Hudson-Wente selection (which as the name implies, was isolated by Lee Hudson himself). The unique location of Hudson Vineyard allows the grapes longer hangtime to develop flavor and intensity, without sacrificing acidity and balance.

Tasting Notes: A true reflection of the stellar 2007 growing season, we think this is the best Hudson Vineyard – Carneros Chardonnay we have ever produced. Beautiful acidity lends a balancing freshness and lithe minerality to vibrant, juicy fruit elements of citrus peel, grapefruit, peaches and lightly poached pears. Fully integrated oak contributes a textural foundation and hints of clove that support this complex, multi-layered wine.

Winemaking:

100% Chardonnay fruit
Whole cluster pressed
Multi-yeast fermentations (wild & cultured)
Sur lie aged with weekly stirring
100% malo-lactic fermentation in barrel
40% new Burgundian French oak barrels
Bottled without filtration

Release Date: March 2009

Cases Produced: 845

THE PATZ & HALL FAMILY OF WINEGROWERS

Lee Hudson - Hudson Vineyard – Carneros

Lee Hudson founded Hudson Vineyard in the 1980s when he purchased the land to stop it from becoming a condominium development. This act of conservation and generosity has resulted in a phenomenal vineyard. In fact, Hudson Vineyard is widely considered one of the grand cru sites in Carneros. We are fortunate to share a prized block of this amazing vineyard with Lee himself.

James Hall
Winemaker