



PATZ & HALL

**2008 SONOMA COAST CHARDONNAY
PREMIER RELEASE**

Tasting Notes: Embodying the rich diversity of world-class vineyards in the acclaimed Sonoma Coast appellation, and the talents of the gifted winegrowers who farm these sites, we are pleased to unveil our premier vintage of SONOMA COAST CHARDONNAY. Combining fruit from a who's who of the appellation's most renowned vineyards, this cuvée includes Durell Vineyard's rich, viscous texture, the minerality and crisp acidity of grapes grown on the cold, windswept slopes of Gap's Crown Vineyard, Zio Tony Ranch's signature stone fruit flavors of peach and apricot, and the tropical fruit, Fuji apple and white flower aromatics from Dutton Ranch's heirloom clones. These elements are accented by additional layers of tangerine, Bosc pear, peach and hazelnut, resulting in a lithe, layered and complex wine that harmoniously combines the finest attributes of great Sonoma Coast winegrowing.

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

Release date: March 2010

THE PATZ & HALL FAMILY OF WINEGROWERS

Building on the belief that great wines capture the essence of great vineyards, for over two decades Patz & Hall has been seeking out the very best small, family-owned Chardonnay and Pinot Noir vineyards in California. Over the years, this exploration has taken us ever-further west as the Sonoma Coast has emerged as California's preeminent winegrowing regions for Burgundian varietals. Incorporating grapes from such renowned vineyards as Dutton Ranch, Zio Tony Ranch, Durell and Gap's Crown, this wine sets a new benchmark for our cuvée program, marrying the structure and sophistication of its cool-climate origins, with the unmistakable purity of fruit that defines exceptional Sonoma Coast Chardonnay.

**James Hall
Winemaker**