



PATZ & HALL

2008 SONOMA COAST PINOT NOIR

Vineyard Character: This beautiful wine features fruit from exceptional vineyard sites from Sonoma Coast, Green Valley, Sonoma Valley and Russian River Valley. Some of Sonoma's most distinguished viticulturists and vineyard owners provide fruit for this complex blend, including the Dutton Brothers, the Martinelli family, William Hill, Charlie Chenoweth and Steve Hill.

Tasting Notes: The product of a warmer vintage on the Sonoma Coast, this is a lush and harmonious, fruit-driven wine with a voluptuous mouthcoating texture. The aromas offer up seductive layers of mulled cherry, licorice, brown sugar, clove, cedar and rose petal that segue to intense flavors of sweet cherry, boysenberry and pomegranate. With smooth tannins and impeccable balance, this wine is already displaying youthful allure.

Winemaking:

100% Pinot Noir fruit
Multi-yeast fermentations (wild & cultured)
100% malo-lactic fermentation in barrel
45% new Burgundian French oak barrels
Bottled without fining or filtration

Release Date: March 2010

THE PATZ & HALL FAMILY OF WINEGROWERS

To craft our Patz & Hall SONOMA COAST PINOT NOIR, we source grapes from a number of California's most distinguished winegrowing families. The Dutton family provides us with fruit from several of their small vineyard sites. Charlie Chenoweth, Lee Martinelli, and Steve Hill also contribute superb quality fruit to this complex blend of vineyard sites and clones. The blend also features a core of fruit from Gap's Crown, one of the Sonoma Coast's great emerging vineyards. In addition, to achieve our goal of producing a Pinot Noir that embodies the depth, structure and vibrant fruit flavors of the Sonoma Coast, we continually seek out new single-vineyard caliber Pinot Noir sites to add to this delicious cuvée.

James Hall
Winemaker