



PATZ & HALL

2009 BURNSIDE VINEYARD – SONOMA COAST PINOT NOIR

Vineyard Character: This vineyard historically expresses classic Pinot Noir aromas and flavors of blueberry, baking spices, cassis and cocoa. The site is situated just west of Sebastopol on an east-facing ridgetop exposed to cool marine air from the Pacific. Impeccably farmed by the Martinelli family, the site's Dijon clone 115 vines are planted on very well-drained Goldridge sandy loam soils. Year after year, Burnside is an extraordinarily low-yielding site producing very small, intensely flavored berries.

Tasting Notes: This is one of the most energetic and aromatic Pinot Noirs we have ever produced from Burnside Vineyard. While it still has the vineyard's signature notes of cocoa, as well as cardamom and clove baking spice, there are also vibrant notes of raspberry and cherry that create a beautiful contrast between dark and light elements. The flavors, which surround a core of crisp acidity and earthy minerality, are pure and intense without being overly extracted, and the oak is seamlessly integrated.

Winemaking:

100% Pinot Noir
Multi-yeast fermentations (wild & cultured)
15% whole clusters
100% malo-lactic fermentation in barrel
50% new Burgundian French oak barrels
Bottled without fining or filtration

Release Date: October 2011

Cases Produced: 124

THE PATZ & HALL FAMILY OF WINEGROWERS

Lee Martinelli – Burnside Vineyard – Sonoma Coast

We have been delighted to work with Lee Martinelli for many years in other vineyards, so when he developed the Burnside Vineyard in 2002 and offered us a small amount of fruit, we jumped at it. Red Goldridge series soils mark Burnside Vineyard as a superb Pinot Noir site with a hillside orientation bending to the east for early morning sun exposure. Burnside Vineyard is planted entirely to the excellent Dijon clone 115, which has proven successful in several of California's top Pinot Noir vineyards.

James Hall
Winemaker