



PATZ & HALL

2005 NAPA VALLEY CHARDONNAY

Tasting Notes: The 2005 Napa Valley Chardonnay exhibits aromas of orange blossom and toasted brioche interwoven with hints of lemon zest and ginger snap. The aromas carry over on the palate with multi-faceted tones of fresh white nectarine, ripe pear and touches of vanilla. The wine is refreshing, poised and graceful on the palate, with creamy notes on the entry and a crisp, well balanced mid-palate, finishing with considerable length.

Winemaking:

100% Chardonnay fruit
Whole cluster pressed
Multi-yeast fermentations (wild & cultured)
Sur lie aged with weekly stirring
100% malo-lactic fermentation in barrel
50% new Burgundian French oak barrels
Bottled without filtration

Release date: July 2006

THE PATZ & HALL FAMILY OF WINEGROWERS

The 2005 Napa Valley Chardonnay represents the 18th vintage we have made this wine since the founding of Patz & Hall in 1988. Sourced from five stellar vineyard sites, each worthy of single vineyard bottling in their own right, this blend represents the diversity of the Napa Valley. Foremost in the blend is the world famous Hyde Vineyard, which along with Green Island Vineyard, is located in Carneros, the coldest and most southern area of Napa Valley. The third component is from Hudson Vineyard, an iconic Carneros site planted to the Robert Young clone of Chardonnay. Finally, the Garvey Vineyard on Zinfandel Lane near the town of St. Helena, and Antintori California Vineyard, at the top of Atlas Peak in the eastern hills of Napa Valley, complete the blend. Together these five sites combine to make a classically rich, fruit driven Napa Valley Chardonnay.

James Hall
Winemaker