



## PATZ & HALL

### 2006 SONOMA COAST PINOT NOIR

**Vineyard Character:** This beautiful wine blends a selection of fruit from small, family owned 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, Charlie Chenoweth and Steve Hill.

**Tasting Notes:** Reflecting its Sonoma Coast origins and the long, cool growing season, the 2006 SONOMA COAST PINOT NOIR captures a more elegantly Burgundian expression of Pinot Noir than the 2005 vintage. In the bouquet, this cool-climate charm takes the form of bright, fresh and flirtatious cherry and strawberry flavors. These fetching aromas are echoed on the palate, where complex layers of mulled cherries, strawberries and raspberries intermingle with spicy cinnamon and clove elements. This wine seamlessly combines silky and resolved tannins with juicy mouth-watering natural acidity, making it a natural partner for an array of delicious dishes.

**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: September 2007**

### 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, John Cattalini, Lee Martinelli, and Steve Hill also contribute superb quality fruit to this complex blend of vineyard sites and clones. In addition, to achieve our goal of producing a Pinot Noir that embodies the depth, structure and vibrant fruit flavors of the Sonoma Coast, each year we seek out new single-vineyard caliber Pinot Noir sites to add to this delicious cuvée.

**James Hall**  
Winemaker