



PATZ & HALL

2006 HUDSON VINEYARD - CARNEROS CHARDONNAY

Vineyard Character: Hudson Vineyard is located in a cool section of Carneros, in a small valley that offers some shelter from the wind. Our 4-acre block of the vineyard features well-drained Haire loam soils and is planted to two clones, Dijon 95 and the Hudson-Wente selection (which as the name implies, was isolated by Lee Hudson himself). The unique location of Hudson Vineyard allows the grapes longer hangtime to develop flavor and intensity, without sacrificing acidity and balance.

Tasting Notes: At Hudson Vineyard, the cold year and cool summer of 2006 yielded grapes with excellent natural acidity, great minerality and vibrant high-tone character. From its nut-crusted lemon cream, citrus, clove and spice aromatics to its juicy mouthful of peach and green apple flavors, this wine offers a lean, nervy expression of Chardonnay. Bright and balanced, it is already displaying focus and sophistication, and has the potential to age beautifully for years to come.

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
Bottled without filtration

Release Date: March 2008

Cases produced: 905

THE PATZ & HALL FAMILY OF WINEGROWERS

Lee Hudson, Owner of Hudson Vineyard, Carneros

Lee Hudson founded Hudson Vineyard in the 1980s, when he purchased the land to stop it from becoming a condominium development. This act of conservation and generosity has resulted in a phenomenal vineyard. In fact, Hudson Vineyard is widely considered one of the grand cru sites in Carneros. We are fortunate to share a prized block of this amazing vineyard with Lee himself.

James Hall
Winemaker