



PATZ & HALL

2006 DURELL VINEYARD - SONOMA VALLEY CHARDONNAY

Vineyard Character: We are delighted to be working with fruit from this extraordinary site in the southwestern part of the Sonoma Valley. The 2006 DURELL VINEYARD – Sonoma Valley Chardonnay was crafted from a Hyde-Wente selection of Chardonnay and was fermented with indigenous yeast. Meticulously farmed, this vineyard consistently produces extremely low yields. As a result, concentration and beautiful texture are the hallmarks of this rocky site.

Tasting Notes: The 2006 DURELL VINEYARD – Sonoma Valley Chardonnay offers a more sleek and sophisticated incarnation of this bottling than in previous vintages. Displaying lithe elements from the cooler side of the fruit spectrum, it delivers enticing fresh fruit and lemon blossom aromatics, followed by crisp flavors of Pippin apple, pear and lemon cream. Distinguished by its cleansing acidity and its natural minerality, this vibrant Chardonnay offers a harmonious blend of intense components and an extraordinary finish.

Winemaking:

100% Chardonnay fruit
Whole cluster pressed
100% indigenous (wild) yeast fermentation
Sur lie aged with weekly stirring
100% malo-lactic fermentation in barrel
45% new Burgundian French oak barrels
Bottled without filtration

Release Date: September 2007

THE PATZ & HALL FAMILY OF WINEGROWERS

Bill Price, Owner

Steve and Ned Hill, Viticulturists – Durell Vineyard, Sonoma Valley, Sonoma County

Viticulturist Steve Hill developed the Durell Vineyard with Ed Durell in 1982. Since then, the original site has been purchased and expanded by Bill Price. A fabulous section of Wente clone Chardonnay, planted exclusively for Patz & Hall by Steve Hill and his son Ned, forms the foundation of our DURELL VINEYARD Sonoma Valley Chardonnay each vintage.

James Hall
Winemaker