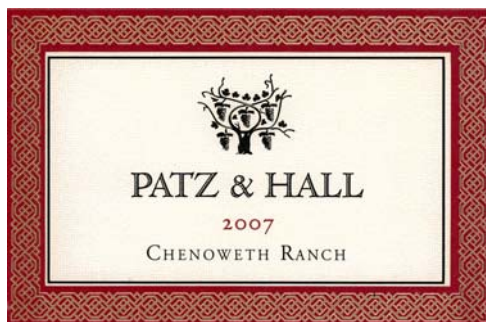




PATZ & HALL

## Snooth



### **The Secret to Patz & Hall's Success: How one California winery found their way**

“In California’s hyper-competitive wine world, it pays to have an advantage. Some producers try and spread their weight around by offering every wine under the sun. Others focus on doing a few things and doing them well. Patz & Hall has chosen the latter route, and this group of four friends has found that crafting distinctive Chardonnay and, perhaps more importantly, Pinot Noir gives them that distinct advantage that one needs to succeed.

Patz & Hall really are able to capture something special in their wines and unlike many single-vineyard bottlers, each vineyard designated wine has a unique character that speaks as much about the winemaker as it does about the soils from which it sprung. These are certainly wines worth looking for, made in a style that seems to be a middle ground toward which many of the finest producers have gravitated over the past decade: Richly-fruited and noticeably oaked, yet with balanced complexity and depth.

**Continue reading for my favorites from Patz & Hall's killer line-up.”**

### **2007 Chenoweth Ranch Russian River Valley Pinot Noir**

“Here’s a Pinot that has it all: Rich, ripe fruit, great acidic cut, and well-integrated toasty oak tones. While still a baby, this is already showing lovely depth and complexity, and while it will reward further aging, it’s already delicious. Offering up sweet ripe raspberry tones on the nose over a bed of earthy, minty, and slightly leafy tones, this is neither particularly aromatic nor intense. On entry this has intense acidity right up front but the sweet black raspberry and cherry extract tones quickly soften that acidic cut. This is very young at this point with fine intensity and purity to the fruit that is backed up by hints of vanilla and a nice woody spice tone that leads to the moderately long finish that ends on a spicy note. This really turns quite silky with air.”

**91 Points**

- Gregory Dal Piaz  
April 13, 2010