



PATZ & HALL

2004 ALDER SPRINGS VINEYARD – MENDOCINO CHARDONNAY

Vineyard Character: Pears, white flowers, honeycomb – a unique aromatic profile coupled with rich oily textures and appealing minerality in the mouth. This wine is made exclusively from Dijon clones 76, 95, 96 and the rare 809. At 2,100 ft. elevation this impeccably farmed site on the flanks of Cato Peak in Northern Mendocino is one of highest Chardonnay vineyards in the state.

Tasting Notes: The 2004 Alder Springs Chardonnay is a dense and concentrated wine with aromas of wild flowers and spicy pears and silky rich flavors of honey and hazelnut in the mouth.

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

Bottling Date: July 2005

Release Date: February 2006

THE PATZ & HALL FAMILY OF WINEGROWERS

Stuart Bewley - Alder Springs Vineyard – Laytonville, Mendocino County

Located on the high slopes of northern Mendocino County at 2,100 feet above sea level, the *Alder Springs Vineyard* is owned by Stuart Bewley, who is dedicated to growing first-rate Pinot Noir and Chardonnay. Situated near the town of Laytonville, the vineyard lies within 7 miles of the Pacific Ocean. The Chardonnay clones are mainly from France– in particular, clones 95, 96, 76 and 809. Stuart also has a new selection of Hyde-Wente Chardonnay, planted specifically for Patz & Hall that once mature will become part of this blend.

James Hall
Winemaker