



**Patz & Hall
2000
Pinot Noir
Alder Springs Vineyard - Mendocino**

Tasting Notes:

Dark ruby red color; aromas of cola, black cherry, violets, licorice and fresh toast; the flavors are ripe and well structured, sweet blackberry and cassis with a distinctive violet and blueberry-spice note; this is a rich, full bodied wine with plenty of stuffing; it reveals an rich mouth-feel with ripe tannins and a long lasting toasty/cassis finish.

Winemaking Notes

Vineyard Source: Alder Springs Vineyard - Laytonville, Mendocino County

- * 100% Pinot Noir (multiple Dijon clones)
- * Non-Interventionist Methods
- * Pre-Fermentation "Cold Soak" Maceration
- * Multi-Yeast Fermentations (wild & cultured)
- * 100% Malo-Lactic Fermentation in Barrel
- * 80% New Burgundian French Oak Barrels
- * Bottled Without Filtering

Alder Springs Vineyard is in northern Mendocino County at about 2100 feet above sea level. It lies within about 7 miles of the Pacific Ocean near the hamlet of Laytonville. Alder Springs Vineyard is planted to a selection Dijon Clones of Pinot Noir primarily clone 115 and 114 with smaller amounts of clones 113, 667 and 777 were in production for 2000. We believe that this vineyard has fabulous potential for producing high quality Pinot Noir grapes. 2000 proved to be a superior vintage at Alder Springs Vineyard. The grapevines produced a small crop of intensely concentrated grapes. The grapes were hand harvested in early October under ideal weather conditions. This wine is more concentrated and extracted than the 1999 vintage version with plenty of appealing black-fruit characters. The Alder Springs Vineyard is owned by Stuart Bewley who is completely dedicated to the production of superior Pinot Noir from his vineyard.

2000 was a very good growing season resulting in fully mature grapes from every clone of Pinot Noir. We received about 9 tons of fruit from the six acres of Pinot Noir vines at Alder Springs Vineyard. This site is naturally shy-bearing and normally does not require a great deal of crop thinning to get a balanced crop. The small grape clusters were crushed and cold soaked briefly before fermentation in our custom open-topped fermenters. After primary fermentation the new wine was placed into 80% new French Oak barrels and underwent malo-lactic fermentation in barrel. The wine was then kept topped up without additional barrel manipulation. No further racking was done until just prior to bottling.