



**Patz & Hall
Chardonnay
2002 Hyde Vineyard
Carneros, Napa Valley**



Tasting Notes:

We source our Hyde Vineyards Chardonnay from a hillside section planted to the "Hyde-Wente" selection of Chardonnay in combination with another unique Hyde Vineyard Chardonnay type: "Musque". The two selections work together to make a interlocking, complete wine. The Wente component is rich and textural, creating a rich, lingering finish while the "Musque" selection grapes add exotic fruit, floral notes. Fans of Hyde Vineyard Chardonnay should not miss this wine.

Winemaking Notes:

100% Chardonnay fruit/Multiple Clones
Multi-yeast Fermentations (indigenous & cultured)
100% *Sur Lie* Aged with Lees Stirring
75% New Burgundian French Oak Barrels

100% Whole Cluster Pressed
100% Barrel Fermented
100% Malo-Lactic Fermentation
Bottled without Filtration

"Even better than the 2001 is the steely, smoky, full-bodied 2002 Chardonnay Hyde Vineyard. Its zesty acidity is accompanied by notes of white peaches, tropical fruits and hints of cold steel. This structured, pure, long, full-bodied Chardonnay should drink well for 4-5 years."
Issue 12-2003 2002 - 90 POINTS Wine Advocate:

The grapes were not crushed or de-stemmed before they were pressed - instead a very gentle technique called "whole cluster pressing" was used which insures only the most delicate and perfumed fruitiness in the wine. Clusters are loaded directly into the press and where it is gently and repeatedly pressed at very low pressures extracting the juice. This juice is then cold settled, and racked into small French oak barrels (80% new) to ferment. We encourage malo-lactic fermentation to add complexity, and also for the textural components brought into the finished wines. After fermentation is complete, we continue to lees stir to encourage malo-lactic fermentation and to better integrate all the flavors of the fruit, oak and lees into a seamless whole. Aged sur lie for 10 months - the wine was then bottled without filtration.