



**Patz & Hall
Chardonnay
2001 Hyde Vineyard
Carneros, Napa Valley**

Tasting Notes:

Delicate, yellow/greenish color; delicate, pure aromas of wildflowers and red apples; perfumed, exotic flavors of nutmeg/clove lead into ripe & refreshing mango, citrus and mineral notes with undertones of passion fruit and lime; long and refreshingly creamy finish.

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

Hyde Vineyard has been an integral part of our Napa Valley Chardonnay cuvée since the 1990 vintage. The 2001 HYDE VINEYARD is a combination of Larry Hyde's unique Chardonnay *Musqué* selection as well as *Hyde-Wente* Clone Chardonnay fruit married within our style of winemaking.

2001 was a superior growing season featuring extremely warm weather early in the season followed by mild to cool weather mid-season and completed under ideal ripening conditions. The modest harvest in 2001 produced grapes with great intensity of flavor and distinctive vineyard characters. Despite the moderate crop we proceeded to do a vigorous selection and thinning of clusters right at the beginning of the ripening process insure the highest quality for the remaining grapes. Another key for us was a careful hand harvesting and three separate sortings of the grapes. First, before the grapes were harvested we passed through removing any imperfect clusters, second during the harvest we hand sorted the fruit as it was placed in the harvest bins and finally we ran all the clusters over our sorting table just before the grapes went to the press. In the end we received a small harvest from Hyde Vineyard of truly superior grapes.

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.