

**Patz & Hall  
Chardonnay  
2001 Alder Springs  
Laytonville, Mendocino County**



**Tasting Notes:**

Delicate, yellow/greenish color; Concentrated aromas of honeydew melon, floral notes, minerals and toasted hazelnuts; assertive flavors of melon and pear lead into ripe & refreshing lime, floral and mineral notes with undertones of pear and butter; long and refreshing, creamy finish. It is a powerful, concentrated and thickly textured wine.

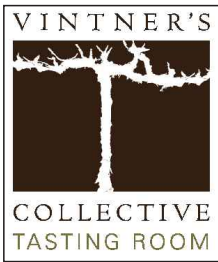
**Winemaking Notes:**

100% Chardonnay fruit (Dijon Clones 76, 96 & 95)  
Multi-yeast Fermentations (indigenous & cultured)  
100% *Sur Lie* Aged with Lees Stirring  
80% New Burgundian French Oak Barrels

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

*Alder Springs Vineyard* is an awesome Chardonnay and Pinot Noir vineyard in northern Mendocino County at 2100 feet, on the side of a mountain. It is within about 7 miles of the Pacific Ocean near the hamlet of Laytonville, CA. Alder Springs Vineyard is planted to a selection Dijon Clones of Chardonnay primarily clone #76 and #96 but also a small amount #95 were in production for 2001. We expect additional clones to come online with upcoming vintages will add even more complexity to this vineyard. This is an immaculately groomed vineyard under the supervision of owner Stuart Bewley. It has innovative clones, state of the art rootstock and superior trellising on superior soils making it one of the most exciting new Chardonnay sites we have found.

2001 was an excellent growing season featuring extremely warm weather early in the season followed by mild to cool weather mid-season and completed under ideal ripening conditions. Due to new vines coming online our 2001 harvest was up about 20% over the 1999 vintage despite ruthless pruning and cluster selection early in the growing season. We achieved very high levels of ripeness as the small Chardonnay crop completed the maturation cycle under ideal conditions the last week of September. As usual for PATZ & HALL we hand sorted the fruit three times. First, just before harvest we went through and dropped the few imperfect clusters, second at harvest we hand sorted all the grapes as they arrived at the harvest bins and finally we ran all the clusters over our sorting table prior to whole cluster pressing the fruit. From the press we cold settled briefly before going to barrel with the juice to begin fermentation. The juice was then entirely barrel fermented in 80% new Burgundian Oak Barrels. We stirred the lees each week throughout the malo-lactic fermentation. The new wine was kept on lees (*sur lie*) until it was racked just prior to bottling. We expect it to drink well upon release but also to gain with additional bottle age for a number of years if properly cellared.



**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:**

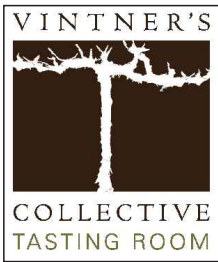
100% Chardonnay fruit/Multiple Clones  
Multi-yeast Fermentations (indigenous & cultured)  
100% *Sur Lie* Aged with Lees Stirring  
75% New Burgundian French Oak Barrels

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.



Patz & Hall  
2001  
Chardonnay  
Dutton Ranch

**Vineyard Sources:**

*Mill Station Vineyard* - **Dutton Ranch** – Russian River Valley, Sonoma County, California  
*Sebastopol Vineyard* - **Dutton Ranch** – Russian River Valley, Sonoma County, California  
*Rued Vineyard* - **Dutton Ranch** – Russian River Valley, Sonoma County, California  
*Morelli Lane Vineyard* - **Dutton Ranch** – Russian River Valley, Sonoma County,

**Tasting Notes:**

Pale, yellow-green color; very intense, floral and mineral aromas with buttered lime and apple/pear notes; flavors of fresh peach, pear and clove with a distinctive creamy component leading into a complex floral, apple, citrusy finish.

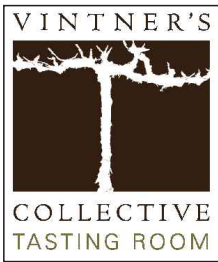
**Winemaking Notes:**

100% Chardonnay (multiple clones)  
100% Whole Cluster Pressed Multi-yeast Fermentations (Indigenous & Selected Cultures)  
100% Barrel Fermented 100% *Sur Lies* Aged with Lees Stirring  
100% Malo-Lactic Fermentation  
50% New Burgundian French Oak Barrels  
Bottled without Filtration

The Dutton family is among a few elite grape growers in California. They own several vineyard sites under the collective name – **Dutton Ranch**. This is from four of their sites – **Mill Station Vineyard** and **Morelli Lane Vineyard** with “Old Wente Clone” Chardonnay, **Sebastopol Vineyard** with “Robert Young Clone” Chardonnay and **Rued Vineyard** with a unique selected Chardonnay clone (“Rued Clone”). Coupled with our very artisanal, handcrafted winemaking style the end result is a powerful and intense Chardonnay that differs from our Napa Valley wines.

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. In the end each site produced less than normal levels of clusters and after we shoot thinned and dropped problem clusters it was a moderately small-sized harvest. The vineyards were picked at optimal levels of ripeness with the last of the grapes coming in at the end of October. The grapes were sorted three times by hand - twice in the vineyard (before and during the harvest) and at the winery to remove any imperfect clusters.

In the winemaking 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 then gently and repeatedly pressed at very low pressures extracting the juice. The juice is then cold settled and racked into small French oak barrels to ferment. We encourage malo-lactic fermentation to add complexity, and also for the textural components brought into the finished wines. Aged *sur lie* for 10 months - the wine was then bottled without filtration.



**Patz & Hall  
2001  
Russian River  
Pinot Noir**



**Tasting Notes:**

Dark, ruby red color; deep aromas of ripe blackberry, fresh cherries and exotic spices; the flavors are complex with cassis/cherry with a distinctive violet and blueberry/cola note. This is a delicious medium bodied wine, loaded with supple textures, rich mouth feel with ample supple tannins and a long lasting cherry/berry finish. Drinkable now with an aging potential 4-8 years.

**Vineyard Sources:**

*Saralee's Vineyard* – Russian River Valley, Sonoma County, California  
*Catie's Corner Vineyard* – Russian River Valley, Sonoma County, California  
*Vin Alchemy Vineyard* – Russian River Valley, Sonoma County, California  
*Pie Shaped Piece* – Russian River Valley, Sonoma County, California  
Thomas Road Vineyard – Russian River Valley, Sonoma County, California

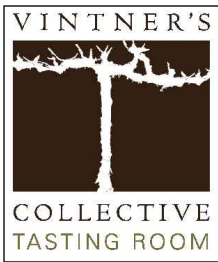
**Winemaking Notes:**

100% Pinot Noir (multiple clones)  
Gentle Enlightened Intervention Methods  
Multi-yeast Fermentations (wild & cultured)  
100% Malo-Lactic Fermentation  
20% Whole Cluster Fermentation  
60% New Burgundian French Oak Barrels  
Bottled without Filtering

The 2001 Russian River Valley Pinot Noir is produced from a blend of five vineyard sites. They are: Russian River Valley sites Saralee's Vineyard, Catie's Corner Vineyard, Pie Shaped Piece (Martinelli) and Vin Alchemy Vineyard and Thomas Road Vineyard (Dutton Ranch).

2000 was an excellent growing season. We performed a severe shoot thinning at Saralee's Vineyard in order to provide more concentration and depth of flavor. The young vines are both Vin Alchemy and Catie's Corner did not require shoot thinning but at Adamine Vineyard we chose to drop some of the crop for better balance. Another long, cool growing season suited Pinot Noir in 2001 and we received very fully ripened, richly flavored grapes. During the picking we hand-sorted for any less than perfect clusters. Finally, we ran the grapes over our sorting table at the winery to have a final look and remove any clusters we missed the first time.

The results from all the sites in 2001 were impressive. The individual components from each site were only separate for the first couple of months. The blend came together naturally and has produced what we believe is an excellent example of RUSSIAN RIVER VALLEY Pinot Noir. The 2000 Russian River Valley Pinot Noir is primarily a combination of Saralee's Vineyard and Catie's Corner with smaller amounts of Vin Alchemy – wines that seem to mesh very nicely. The 1999 Sonoma County Pinot Noir will be immediately drinkable as well as benefit from moderate cellar aging.



**Patz & Hall  
2001  
Pinot Noir  
Hyde Vineyard**



**Tasting Notes:**

Dark, ruby red color; aromas of black cherry, espresso and nutmeg with hints of violets and dark plum; the flavors are cherry/blackberry and cola with fresh earth and mocha undertones, this is an elegant, fine grained wine with lots of supple textures, a rich creamy mouth feel and a long lasting berry and spice finish.

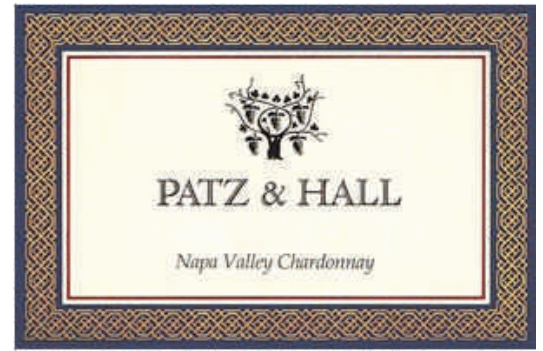
**Winemaking Notes:**

100% Pinot Noir – three clones  
Gentle “Enlightened Intervention” Methods  
Multi-yeast Fermentations (wild & cultured)  
Pre-Fermentation “Cold Soak” Maceration  
70% New Burgundian French Oak Barrels  
Bottled without Filtering

*Hyde Vineyard* has a number of different clones and parcels devoted to different grape varieties. Larry Hyde grows excellent Pinot Noir for a number of wine projects. Our grapes came from three sites within the vineyard - first, a tiny plot of Pinot Noir clone #113, second a somewhat larger parcel of old vine “Swan Clone” and most recently added to our mix a small parcel of both Dijon clone #113 and “Calera Clone”. The 2001 HYDE VINEYARD Pinot Noir is a combination of Larry’s unique dedication in the vineyard, a superior site and interesting clonal selections.

2001 was an excellent growing season with another long, cool fall. We monitored the crop levels very carefully and completed a “green harvest” thinning early in August prior to the final ripening push in the vineyard. Both of the clone #113 and Swan clone parcels produced modest amounts of very concentrated Pinot Noir grapes in 2001. The lowered yield along with the overall quality of the vineyard combined to produce a very exciting red wine. The signature of the Hyde Vineyard – Carneros Pinot Noir is *finesse and elegance*.

We crushed the Pinot Noir lots into our open topped fermenters we designed specially for Pinot Noir. We cold soaked the grape juice, skins and seeds briefly, followed by a warm, extractive fermentation. After primary fermentation the new wine was placed into 70% new French Oak barrels and underwent malo-lactic fermentation in barrel. Clone 113 is noted for the perfumed aromatics of the resulting wine along with delicate texture and very silky mouthfeel. The Swan Clone is noted for more powerful blackberry and earth aromas along with a rich texture and firm tannin structure. These two clones combine to make an interesting and complete example of Pinot Noir from Hyde Vineyard. The wine was kept topped up but no further racking or “working” of the wine was desired. All of our wines are bottled without filtration.



## Patz & Hall 2001 Chardonnay - Napa Valley

### Tasting Notes:

Pale, yellow green-gold color; flamboyant, mango-pear aromas, tangerine blossom with hazelnut & clove; big, thick texture with perfumed flavors of pear, pineapple, toast and spice are well integrated with aromatic - peach and floral notes; long & creamy finish.

### Winemaking Notes:

#### 100% Chardonnay fruit

- |                             |  |
|-----------------------------|--|
| * Harvest Brix:23.4 to 24.6 | * 100% whole cluster pressed           |
| * Multi-yeast fermentations | * 100% sur lie aged with lees stirring |
| * 100% barrel fermented     | * 100% malo-lactic fermentation        |
| * 65% new French oak        | * Bottling dates: August 8-9, 2002     |
| * 3180 cases produced       |  |

Hyde Vineyard and Caldwell Vineyard both produced high quality, moderately sized crops in 2001. These two vineyards have formed the basis of our "Napa Valley Chardonnay" since our 1990 vintage. In 2000 we chose to include the wine from young vines at Carr Vineyard on Mt. Veeder in the Napa Valley blend. These sources along with the fine grapes from Atlas Peak Vineyard and very artisanal, handcrafted style of winemaking produced one of our best ever Napa Valley Chardonnays.

2001 was a long growing season with early bud break at all the sites. The summer was long and mild (with an occasional heat spike) followed by a pleasant September. Most of the grapes were picked around the second half of September 2001. The moderate crop in 2001 produced intense and concentrated Chardonnays with fully mature flavor and slightly higher than normal natural acidity. In spite of the smallish crop we applied a very rigorous vineyard selection and lots of hand sorting of the clusters. We hand sorted three times in virtually every vineyard - just prior to harvest we dropped any clusters that seemed damaged, we sorted as the grapes were being placed into the harvest bins and finally we ran all the Chardonnay over a sorting table at the winery.

The grapes were neither crushed or de-stemmed before they were pressed, instead a very gentle technique called "whole cluster pressing" was used to insure only the most delicate and perfumed fruitiness in the wine. The clusters are loaded directly into the press and then gently and repeatedly pressed at very low pressures to extract the juice. The juice is then cold settled and racked into small French oak barrels to ferment. We encourage malo-lactic fermentation to add complexity, and also for the textural components brought into the finished wines. After primary 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.

Caldwell Vineyard - Coombsville, Napa Valley  
Hyde Vineyard - Carneros, Napa Valley  
Atlas Peak Vineyard - Atlas Peak, Napa Valley  
Carr Vineyard - Mt. Veeder, Napa Valley