



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



Tasting Notes:

2001 - The 2001 Pisoni has gorgeous fully saturated ruby color, with aromas of blackberry, wild herb, dark plums, cola and exotic spices. Big, muscular and tannic, the 2001 Pisoni also has great balance with excellent delineation of fruit and acidity. A VERY small production makes this one of our most sought after wines year after year. The 2001 will continue to develop its aromas and textures for many more years to come but can be enjoyed today for it's "He-man" Pinot Noir. character.

Winemaking Notes:

Vineyard Source: Pisoni Vineyard - Santa Lucia Highlands, Monterey 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
- * 85% New Burgundian French Oak Barrels
- * Bottled Without Filtering

The Santa Lucia Highlands run along the western edge of the Salinas Valley in Monterey County. A long slope facing to the East or Southeast on hillside and benchland standing above the main valley typifies top vineyard sites here. This is a perfect area for cooler vineyard sites. Pisoni Vineyard is planted to a unique of Pinot Noir brought by Gary Pisoni directly from Burgundy. It almost certainly is a combination of several clones that Gary Pisoni has subsequently expanded from a few beginning buds. We believe that this vineyard has fabulous potential for producing high quality Pinot Noir grapes. The original planting of Pinot Noir was planted in the early 1980's.

We work very closely with the Pisonis and their vineyard team to insure a balanced, small crop in this site. After carefully harvesting the precious, small crop of grapes from Pisoni Vineyard we shipped them to our winery in the Napa Valley via refrigerated truck to insure the integrity of the clusters.

We crushed the small clusters of Pisoni grapes into our open topped fermenter we designed specially for Pinot Noir. We "cold soaked" the grape juice, skins and seeds briefly followed by a warm, extractive fermentation with frequent "punching down" of the cap. After primary fermentation the new wine was placed into 85% new French Oak barrels and underwent malo-lactic fermentation in barrel. The wine was then kept topped up until just prior to bottling. It was bottled without filtration.