

2013 ALDER SPRINGS VINEYARD - MENDOCINO CHARDONNAY

Vineyard Character: In 2013, we selected fruit exclusively from two small blocks at the very top of Alder Springs Vineyard: Emerald Pool and East Face. At 2,600 feet in elevation, these impeccably farmed blocks on the flanks of Chato Peak in Northern Mendocino represent some of the highest-elevation Chardonnay plantings in the state. Though this is a challenging, unpredictable and enigmatic site, when conditions align, it has the capacity to produce a rare, terroir-inspired wine unlike any other. Our 2013 ALDER SPRINGS VINEYARD - Mendocino Chardonnay is made from a blend of Dijon clone grapes, as well as Wente and Robert Young clone fruit.

Tasting Notes: This powerfully aromatic wine reveals an alluring nose of cherry blossom, peach, green apple, toffee and smoke. Though rich and round on the palate, there is a lovely elegance and complexity on display that adds length and nuance to flavors of apple, lemon custard and gingersnaps, all of which carry through to a finish that goes on and on.

Winemaking:

100% Chardonnay fruit Whole-cluster pressed 100% indigenous yeast fermentation (wild) Sur lie aged with weekly stirring 100% malo-lactic fermentation in barrel 45% new Burgundian French oak barrels Bottled without filtration

Release Date: February 2015

Cases Produced: 340

THE PATZ & HALL FAMILY OF WINEGROWERS

Stuart Bewley - Alder Springs Vineyard - Laytonville, Mendocino County

Located on the high slopes of northern Mendocino County at 2,600 feet above sea level, Alder Springs Vineyard is owned by Stuart Bewley, who is dedicated to growing first-rate Pinot Noir and Chardonnay. Situated near the town of Laytonville, the vineyard lies within 7 miles off the Pacific Ocean.

James Hall Winemaker