

2013

NORTH COAST BRUT *Sparkling Wine*



PATZ & HALL



VINEYARD CHARACTER

Inspired by the great grower Champagnes, this sophisticated sparkling wine was made using grapes from three phenomenal vineyards. It combines 74% Chardonnay from the acclaimed Gap's Crown Vineyard, 22% Chardonnay from the renowned Alder Springs Vineyard, and 4% Chardonnay from the legendary Hyde Vineyard.

TASTING NOTES

This is a complex and elegantly structured sparkling wine with a nose of toasted almond, Meyer lemon peel, yeasty brioche and green apple. On the palate, a profound richness is tempered by mouthwatering acidity that supports unctuous flavors of white peach and tangerine along with lingering caramel-toffee notes on the uncompromisingly dry finish.

WINEMAKING

- 100% Chardonnay
- 33% aged in neutral Burgundian French oak barrels, 67% stainless steel tank
- 10% Malo-lactic fermentation

BOTTLED EN TIRAGE:	May 14, 2014
DISGORGED DATE:	December 7, 2017
MONTHS ON TIRAGE:	43 months
DOSAGE:	5.0 grams/per liter
CASES PRODUCED:	279
SUGGESTED RETAIL PRICE:	\$55
RELEASE DATE:	February 2018

THE PATZ & HALL FAMILY OF WINEGROWERS

Here at Patz & Hall, we have always loved great Champagnes and sparklers, and as a winery that has long focused exclusively on Chardonnay and Pinot Noir, bubbles just make sense to us. As with still wines, the quality of the grapes is every bit as important for sparkling wine. This is why our North Coast Brut combines Chardonnay from Larry Hyde's Hyde Vineyard in Carneros, Bill Price's Gap's Crown Vineyard in the Sonoma Coast, and grapes from 2,600 ft., high on the slopes of the Alder Springs Vineyard in Mendocino.

James Hall

JAMES HALL | Winemaker

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