



PATZ & HALL

**2014 HUDSON VINEYARD – CARNEROS CHARDONNAY**

**Vineyard Character:** Hudson Vineyard is located in a cool section of Carneros, in a small valley that offers some shelter from the wind. Our 3-acre block of the vineyard features well-drained Haire loam soils and is planted to the Hudson-Wente selection (which, as the name implies, was isolated by Lee Hudson himself). The unique location of Hudson Vineyard allows the grapes longer hangtime to develop flavor and intensity, without sacrificing acidity and balance.

**Tasting Notes:** Once again, Hudson Vineyard has yielded a spectacular wine with a decadent fruit nose highlighting pear, green apple, honey and dried pineapple. Beneath these pure, lifted aromas, layers of hazelnut, almond, distant campfire and fresh-brewed coffee offer a sophisticated counterpoint to the vibrant fruit. Both rich and refreshing on the palate, flavors of peach and pineapple are supported by a lovely balance between coursing acidity and a supple mouthcoating quality.

**Winemaking:**

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

**Release Date: March 2016**

**Cases Produced: 374**

**THE PATZ & HALL FAMILY OF WINEGROWERS**

*Lee Hudson - Hudson Vineyard - Carneros*

Lee Hudson founded Hudson Vineyard in the 1980s when he purchased the land to stop it from becoming a condominium development. This act of conservation and generosity resulted in a phenomenal vineyard. In fact, Hudson Vineyard is widely considered one of the grand cru sites in Carneros. Lee is known for his outstanding horticultural practices, including his organic vegetable operation, and the vineyard is predominantly farmed using sustainable and organic techniques. We are fortunate to share a prized block of this amazing vineyard with Lee himself.

**James Hall**  
**Winemaker**