



## VINEYARD CHARACTER

Planted in 2007 by renowned winegrower Charlie Chenoweth, and situated a mere 8 miles from the Pacific Ocean, Bootlegger's Hill is a very cool site, with shallow Goldridge soils that produce low yields of small-berried clusters. This wine was made entirely from a prized west-facing block of Hyde-Wente clone Chardonnay grown on 420A rootstock.

## TASTING NOTES

This wine offers a gorgeous nose, with sea spray aromas hinting at the vineyard's proximity to the Ocean, while perfumed layers of white flowers, sweet peas and star jasmine draw you in. On the palate, there is incredible drive and intensity, and a seamless mix of both sweet and tart elements, including flavors of green apple, quince, guava, moist pine needles and beeswax. A beam of acidity adds structure and definition, while also underscoring this wine's dry, mineral-driven finish.

## WINEMAKING

- 100% Chardonnay fruit
- Whole-cluster pressed
- 100% indigenous yeast fermentation (wild)
- Sur lie aged with weekly stirring
- 100% malo-lactic fermentation in barrel
- 40% new Burgundian French oak barrels
- · Bottled without filtration

RELEASE DATE: September 2017 RETAIL PRICE PER 750 ML: \$65.00

CASES PRODUCED: 375

## THE PATZ & HALL FAMILY OF WINEGROWERS

Charlie Chenoweth - Bootlegger's Hill - Russian River Valley

Increasingly well known as one of California's preeminent vineyard managers, Charlie Chenoweth has earned recognition for his talent as a farmer, and for his collaborative approach to viticulture. For years, Charlie has brought us superlative Pinot Noir fruit for our Sonoma Coast Pinot Noir from his Sonoma County vineyard projects.

James Hall
JAMES HALL | Winemaker

PATZHALL.COM