

2015

CARNEROS CHARDONNAY

Hudson Vineyard



PATZ & HALL



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

The exceptional 2015 growing season has delivered a beautifully bright and energetic expression of Hudson Vineyard, with dazzling aromas of pineapple, honeydew melon and Granny Smith apples, as well as hints of beeswax, smoke and white chocolate. On the palate, the tropical notes mingle with stone fruit flavors of peach and nectarine, with excellent underlying acidity adding poise and definition throughout.

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: March 2017

RETAIL PRICE PER 750 ML: \$60.00

CASES PRODUCED: 200

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

JAMES HALL | Winemaker

PATZHALL.COM