

2017

MENDOCINO CHARDONNAY

Alder Springs Vineyard



PATZ & HALL



RELEASE DATE: April 2019
RETAIL PRICE PER 750ML: \$65.00
CASES PRODUCED: 316
LABEL ALCOHOL: 13.7%

VINEYARD CHARACTER

In 2017, 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 Cahto Peak in Northern Mendocino represent some of the highest elevation Chardonnay plantings in the state. While this elevation proposes challenges, when conditions align—as they did in 2017—Alder Springs can produce a rare, terroir-inspired wine unlike any other. Our 2017 Alder Springs Vineyard, Mendocino Chardonnay is made from a blend of Dijon clone grapes, as well as Wente and Robert Young clone fruit.

VINTAGE NOTES

The 2017 growing season kicked off with record rainfall, a welcome addition after almost five years of drought. In the early spring the weather began to clear, and the growing season began to look up with sunny and warm conditions. Around flowering, weather conditions started to oscillate between foggy and windy days and unusually hot spikes. This continued into June, where unseasonably hot weather left clusters with small berries and a much lighter crop than predicted. More very hot weather arrived at the end of August and remained for two weeks, causing us to scramble to get the grapes into the winery at ideal ripeness levels. Fortunately, our many farming relationships delivered wonderfully, escaping most of the heat related stresses, delivering perfectly ripe fruit. We started harvest on August 18th with sparkling cuvee and brought our last grapes in on September 27th. When the fires broke out in Napa and Sonoma the night of October 8 we had, fortunately, already picked all of our grapes.

TASTING NOTES

This 2017 offering has layered aromas of mango and pear as well as the signature dried flowers and candied exotic fruit note. This wine typically has the most density and weight of our Chardonnays. It also tends to have more savory than fruit-driven qualities on the palate such as fresh bread, guava and candied ginger notes. Lovely high-mountain acidity adds poise and freshness to the densely packed flavors and long finish. This is a very fine Alder Springs Chardonnay that will reward the patient collector.

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

THE PATZ & HALL FAMILY OF WINEGROWERS

Stuart Bewley - Alder Springs Vineyard - Laytonville, Mendocino County

Located on the high slopes of northern Mendocino County, Alder Springs Vineyard is owned by Stuart Bewley, who is dedicated to growing exceptional Pinot Noir and Chardonnay. Situated near the town of Laytonville, the vineyard lies within 7 miles off the Pacific Ocean. Patz & Hall first harvested grapes from Alder Springs Vineyard in 1997, becoming the first winery to buy grapes from this special vineyard.

PATZHALL.COM

James Hall
JAMES HALL | Winemaker