

2017

SONOMA COAST CHARDONNAY

Gold Rock Ridge Vineyard



PATZ & HALL



VINEYARD CHARACTER

Located on the extreme Sonoma Coast, just 6 miles from the ocean at an elevation above the fog line, Goldrock Ridge is the westernmost vineyard that we work with. It is a windswept site that receives abundant sunshine thanks to its west-facing aspect. The grapes for this wine come from Dijon clone 76 and Robert Young clone Chardonnay vines grown in the vineyard's uplifted marine soils. The 2017 is the fourth bottling of this wine.

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 cool-climate coastal vineyard shows great complexity with grapefruit, almond cookie, carnation, fresh cream, and toasted spice aromas. The palate is sleek and energetic, with liquid mineral acidity and notes of papaya, mango and white chocolate. The finish shows a hint of limestone-like chalkiness that adds a pleasant counterpoint of tension and depth to this thoroughbred of a vineyard. This site is known for its outstanding aging potential.

WINEMAKING

- 100% Chardonnay fruit
- 100% Whole-cluster pressed
- 100% indigenous yeast fermentations (wild)
- Sur lie aged with weekly stirring
- 100% malo-lactic fermentation in barrel
- 100% Burgundian French oak barrels (40% new; 60% 1-2-year old)
- Bottled without filtration to preserve the wine's aromas and flavors and enhance aging potential

RELEASE DATE: November 2018
RETAIL PRICE PER 750 ML: \$65.00
CASES PRODUCED: 312
LABEL ALCOHOL: 14.2%

JAMES HALL | *Winemaker*

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