



PATZ & HALL

2017 SONOMA COAST PINOT NOIR



VINTAGE NOTES

The 2017 growing season began in March with cool temperatures and sustained rainfall, a welcome development after five years of drought. As the rains cleared, sunny and warm conditions prevailed. Flowering began as usual in May, but foggy and windy days caused incomplete pollination, creating small berries with fewer seeds and reduced crop yields. The upside is that small berries provide great flavor concentration and color. A very warm, beautiful summer advanced the growing season by almost two weeks, accelerating our picking to get the grapes into the winery at ideal ripeness. We started harvest August 18th for our sparkling wine and concluded on September 27th, making 2017 the fastest harvest since 2008. Fortunately, our strong farming relationships allowed for perfectly ripe fruit with excellent chemistry. When the fires broke out in Napa and Sonoma on October 8th, we had (along with 90% of Sonoma vineyards) picked all our grapes. 2017 is proving to be a fine year, producing wines of depth, finesse, focused vineyard character and delicious flavors and aromas.

TASTING NOTES

Eighteen small, independently family-owned vineyard sites come together in this gorgeous display of Sonoma Coast Pinot Noir. This is an approachable Pinot Noir with fine-grained tannins, freshness and purity. Intense aromas of Bing cherry, strawberry, carnation flowers and licorice notes pour from the glass. Though nicely dense and full on the palate, the wine avoids heaviness with fresh acidity and bright red fruit flavors that resolve on a long, detailed finish. This 2017 offering has the essential elegance and purity that defines great Pinot Noir.

WINEMAKING

- 100% Pinot Noir
- Multi-yeast fermentations (native yeast, followed by cultured yeast)
- 10% whole cluster added
- 100% malo-lactic fermentation in barrel
- 100% Burgundian French oak barrels (45% new; 55% 1-2-year old)
- Bottled without filtration to preserve the wine's aromas and flavors and enhance aging potential

THE PATZ & HALL FAMILY OF WINEGROWERS

To craft our Patz & Hall SONOMA COAST PINOT NOIR, we source grapes from a selection of California's most renowned winegrowing families. The Dutton family provides us with fruit from several of their small vineyard sites. Charlie Chenoweth, Lee Martinelli and Steve Hill also contribute superb quality fruit to this complex blend of vineyard sites and clones. The blend also features a core of fruit from Mark Sanchiotti's Two Dryers Vineyard and Bill Price's Gap's Crown Vineyard, one of the Sonoma Coast's great winegrowing sites. In addition, to achieve our goal of producing a Pinot Noir that embodies the depth, structure and vibrant fruit flavors of the Sonoma Coast, we continually seek out new, single-vineyard-caliber Pinot Noir sites to add to this delicious cuvée.


JAMES HALL | Winemaker

RELEASE DATE: **JAN. 2020**
RETAIL PRICE (750ML): **\$48**
ALCOHOL: **14.2%**

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