

PAUL HOBBS

2017 CHARDONNAY EDWARD JAMES ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks a1, c1, c2, c3
- Clonal selection: Hyde-Wente
- Rootstock: 420a
- Plant date: 2007
- Soils: Goldridge fine sandy loam
- Exposure: 2-9% slopes, nearly full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 5.15 tons/acre

GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 18

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 10 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 60% new
- Coopers: Francois Frères, Louis Latour, Leroi, Cadus, Damy
- Bottled unfiltered and unfiltered; January, 2019

TASTING NOTES

Named after Paul's great-grandfather, the small 5-acre estate dedicated to chardonnay displays bright golden straw and inviting notes of ginger spice, almond, and lemon confit. A creamy mouthfeel on the palate brings delineated flavors of Gravenstein apple, dried apricot, vanilla bean, and brioche that come together with a crunchy acidity giving the wine a lively finish. Alcohol 14.1%