

PAUL HOBBS

2018 CHARDONNAY EDWARD JAMES ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks 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: 5.4 tons/acre

GROWING SEASON

After 2017 received record-breaking rainfall, 2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 25, 27

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; 54% new
- Coopers: Francois Frères, Louis Latour, Leroi, Cadus
- Bottled unfiltered and unfiltered; January, 2020

TASTING NOTES

This vintage from the estate named after my great-grandfather showcases a pearlescent yellow in the glass with alluring aromas of orange blossom, green apple, and lime peel. Revealing a crisp texture, the palate bursts with apricot, white peach, almond shavings, and spice-laden ginger. Backed by a crunchy acidity and a flint stone minerality, the finish is framed by an invigorating tension that adds length and focus.