

# PAUL HOBBS

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## 2020 CHARDONNAY EDWARD JAMES ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks c3, c2, c1, a1
- 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: 3.90 tons/acre

### GROWING SEASON

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 14

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 8 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 50% new
- Coopers: Taransaud, Billon, Damy, Francois Frères, Vicard Generation 7
- Bottled unfiltered and unfiltered; January 2022

### TASTING NOTES

This small five-acre estate named after Paul's great-grandfather, Edward James, rewards us with a chardonnay that is pale straw in color with inviting aromas of lemon zest, red apple skin, gardenia, and honeysuckle. A creamy mouthfeel on the palate evolves into poached pear, ginger spice, and brioche that come together with a crunchy acidity and lively finish.