

PAUL HOBBS

2017 CHARDONNAY ELLEN LANE ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: a1: 0.87 acres | a2: 1.57 acres | a3: 0.62 acres
- Clonal selection: Hyde Wente, Hudson Wente
- Rootstock: 101-14
- Plant date: 2007, 2008
- Soils: Blucher and Josephine soil series; gravel and clay loam
- Exposure: 2-30% slopes, western facing
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 2.1 – 3.0 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 date: September 8th

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, bi-weekly bâtonnage
- Aged 10 months in French oak barrels; 48% new
- Coopers: Cadus, Damy, Francois Frères, Gauthier, Leroi, Louis Latour
- Unfined and unfiltered; bottled August 2018

TASTING NOTES

The hillside site for this chardonnay is situated on slopes that resemble an amphitheater, helping retain warmth from the afternoon sun and cool air in the evening hours. With these favorable conditions, a golden-yellow appears in the glass, accompanying expressive aromas of white tea, ginger root, lemon meringue, and mineral accented notes of wet slate. The creamy texture on the palate reveals citrus, apple skin, and a vibrant acidity that lingers through the finish providing tension and focus. Delectable with Halibut Crudo served with a radish salad and meyer lemon. Serve at 45°-50° F.