PAUL HOBBS

2018 CHARDONNAY Ellen Lane Estate Russian River Valley

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: a1: 0.43 acres | a2: 0.57 acres | a3: 0.12 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: 4.2 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 date: September 22

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; 39% new
- Coopers: Louis Latour, Taransaud, Cadus, Francois Frères, Damy, Leroi
- Bottled unfined and unfiltered; January 2020

TASTING NOTES

Located in the Green Valley sub-appellation, within the Russian River Valley, lies our 5-acre estate solely dedicated to chardonnay that shines with straw yellow and tint of green in the glass. Welcoming aromas open with fragrant white flowers, lime peel, and a hint of salinity. The palate bursts with apricot, nectarine, and yellow apple offering a refreshing texture on the palate that is united by a driving acidity adding length and focus.