

PAUL HOBBS

2019 CHARDONNAY ELLEN LANE ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: a2, a1, a3
- 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: 2.6 tons/acre

GROWING SEASON

2019 was truly a remarkable year that may in time prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping preserve soil moistures throughout much of the growing season. After a rare May rainstorm, warm and dry conditions followed providing an optimal bloom and fruit set. The mild temperatures over the summer allowed grapes to ripen slowly and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 crop, 2019 came in much closer to historical averages. Harvest kicked off September 6 and lasted seven weeks, within its typical timeframe, bringing in fruit with exceptional energy, precision, purity of flavors, and superb balance.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 13, 21

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 7 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 10 months in French oak barrels; 33% new
- Coopers: Francois Frères, Louis Latour, Leroi, Taransaud
- Bottled unfiltered and unfiltered; August 2020

TASTING NOTES

Our small hillside estate in Green Valley reveals a luminous straw yellow and welcoming bouquet of apple blossoms, Asian pear, and lemon zest. Candied ginger, green apple peel, and white fig appear on the palate, punctuated by notes of shaved almonds, and honeycomb. The soft texture and complexity of this wine evoke an understated elegance, accented by crushed rock and salinity notes that lend it an endless finish.