PAUL HOBBS

2020 CHARDONNAY ELLEN LANE ESTATE RUSSIAN RIVER VALLEY

Vineyard

Owner: Paul Hobbs WinerySourced from: a2, a1, a3

Clonal selection: Hyde Wente, Hudson Wente

Rootstock: 101-14Plant 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: 2.67 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 10

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 9 months in French oak barrels; 18% new
- Coopers: Cadus, Vicard G7
- Bottled unfined and unfiltered; August 2021

TASTING NOTES

This will be the final bottling from our small hillside estate in Green Valley, which culminates with this deep expression evocative of the place itself. The wine is white gold and slightly hazy, showing our commitment to minimal intervention winemaking, and reveals a fresh bouquet of citrus blossoms, honeycomb, and white fig. Hints of shaved ginger and flakey sea salt complement the wine's soft texture and understated elegance, accented by a crush rock minerality and crunchy acidity that lend an endless finish.