

PAUL HOBBS

2020 CHARDONNAY GOLDROCK ESTATE, CUVÉE LOUISA SONOMA COAST, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block 3, 5
- Clonal selection: 76
- Rootstock: 101-14
- Plant date: 2005
- Soil: Goldridge fine sandy loam
- Exposure: varied
- Trellis and pruning: bilateral cane
- Yield: 3.88 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 21

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 5 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 45% new
- Coopers: Billon, Cadus, Taransaud
- Bottled unfiltered and unfiltered; January 2022

TASTING NOTES

Named after Paul's youngest daughter, Louisa, this wine is sourced from the coolest estate vineyard along the Sonoma Coast. Reluctant to reveal itself at first, this chardonnay is pale straw in color with enticing aromas of white flower, Meyer lemon zest, Pink Lady apple, and a hint of sea salt. The coastal influences continue on the palate with notes of crushed, wet rock, and mountain spring air, followed by pomelo and green apple. The perfect marriage of crunchy acidity to viscous mouthfeel, this vintage is luxury in a bottle.