

PAUL HOBBS

2017 CHARDONNAY GOLDROCK ESTATE, CUVÉE LOUISA SONOMA COAST

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block 3
- Clonal selection: 76
- Rootstock: 101-14
- Plant date: 2005
- Soil: goldridge, sandy loam
- Exposure: varied
- Trellis and pruning: bilateral cane
- Yield: 3.6 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 16

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 9 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 57% new
- Coopers: Cadus, François Frères
- Varietal composition: 100% chardonnay
- Bottled unfinned and unfiltered; January 2019

TASTING NOTES

Named after my youngest daughter, Louisa, the wine is sourced exclusively from Block 3, a 1.37 acre parcel from our estate situated atop a coastal mountain ridge five miles from the ocean. Delicate straw in color, the wine is crystalline in the glass and opens with aromas of fresh white florals, citrus zest, and a hint of sea salt. On the entry, the palate is bright, featuring notes of wet stone and apple skin that opens to reveal a core of pear, white tea, and clove. The finish is lifted and crescendos with mouthwatering acidity adding to the wine's intriguing texture. Alcohol 14.1%