

PAUL HOBBS

2018 CHARDONNAY GOLDROCK ESTATE, CUVÉE LOUISA SONOMA COAST

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block 3, 5
- Clonal selection: 76
- Rootstock: 101-14
- Plant date: 2005
- Soil: goldridge, sandy loam
- Exposure: varied
- Trellis and pruning: bilateral cane
- Yield: 5.2 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, sheers only
- Harvest date: October 1, 8

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; 50% new
- Coopers: Damy, Taransaud, Cadus, Louis Latour
- Bottled unfiltered and unfiltered; January 2020

TASTING NOTES

Bright, finely sculpted, and focused, this wine named after my youngest daughter, Louisa Ema, is diligently sourced from two small blocks of our Goldrock Estate that exude pedigree and class. Pale straw with scents of lime zest, green apple, and crushed rock, the ethereal texture across the palate picking up white tea, tangerine peel, white fig, and hints of almond and sagebrush. The finish is clean and lifted by a mouthwatering acidity exhibiting a distinct sea salt mineral characteristic.