

# PAUL HOBBS

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## 2016 CHARDONNAY RUSSIAN RIVER VALLEY

### VINEYARD

- Sources: Ross Station Estate, Edward James Estate, O'Connor, Roger Wishard Estate, Feeney Ranch Estate, Don Miguel, Richard Dinner, Goldrock Estate, Ellen Lane Estate
- Clonal selections: 15, Hudson-Wente, Hyde-Wente, Batto, Calera, Montrachet, See, 4, Mt. Eden, 76
- Rootstocks: 420a, 101-14, 3309, 5c
- Sites: Various sites and exposures; many soils derived from weathered sandstone including Goldridge Series, brown sandy loam, and sandy clay.
- Yield: 2.0 – 5.0 tons/acre

### GROWING SEASON

Relative to the preceding three years, the 2016 growing season was notably cooler, with lower than average daytime highs and colder nights. Though harvest commenced a week earlier than typical, the weather remained stable throughout the ripening phase with no significant heat spikes. The result was balanced fruit of optimal quality and a short harvest period, concluding within a two- to three-week timeline.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 9<sup>th</sup> – 20<sup>th</sup>

### WINEMAKING

- Hand-harvested, picked at night
- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 48% new, 5 months in stainless steel
- Coopers: Cadus, Damy, Louis Latour, Francois Frères, Gauthier, Leroi
- Aged sur lies with bi-weekly bâtonnage
- Unfined and unfiltered; bottled January 2018

### TASTING NOTES

Pale straw with a chlorophyllic tint, the 2016 Russian River Valley Chardonnay displays a lovely pearlescence in the glass. Arresting aromatics of Asian pear, white florals, and tangerine peel leap dramatically from the glass. Dynamic flavors of Ginger Gold apple, zesty lemon pie, brioche, and ginger spice emerge harmonious from a palate—round and supple in texture—with energetic acidity, elegance, and very long length. Try paired with Gruyère gougères, or scallops of almost any preparation. Serve at 45°-50° F.