

PAUL HOBBS

2017 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Sources: Ross Station Estate, Edward James Estate, O'Connor, Roger Wishard Estate, Feeney Ranch Estate, Richard Dinner, Goldrock Estate, Ellen Lane Estate
- Clonal selections: 15, Hudson-Wente, Hyde-Wente, Batto, Calera, Montrachet, 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: 2.1 – 4.9 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, shears only
- Harvest date: September 2nd – 28th

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; 55% 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 2019

TASTING NOTES

Composed of pedigreed sites that are defined by the region's cooling fog and warm afternoon sunshine, the wine exhibits a youthful pale straw color in the glass and aromas of tangerine, white florals, and shaved ginger. Lively flavors of white peach and Gravenstein apple emerge on the palate that give way to complex flavors of baking spice and pie crust that add a round texture to accompany its bright acidity, framing the long finish. Try paired with Gruyère cheese or pan seared scallops with soft herbs. Serve at 45°-50° F.