

PAUL HOBBS

2018 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Sources: Ross Station Estate, Edward James Estate, George Menini Estate, Goldrock Estate, Ellen Lane Estate, Richard Dinner Vineyard
- Clonal selections: Hyde-Wente, Hudson-Wente, Wente, 76, Mt Eden, 72
- Rootstocks: 420a, 101-14, 3309, 5c, rg, swg
- Sites: Various sites and exposures; many soils derived from weathered sandstone including Goldridge Series, brown sandy loam, and sandy clay.
- Yield: 2.0 – 4.5 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, shears only
- Harvest dates: September 19 – October 8

WINEMAKING

- Hand-harvested, picked at night
- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts, 10 months to completion
- Spontaneous malolactic fermentation in barrel
- Aged 11 months in French oak barrels; 43% new
- Coopers: Francois Frères, Cadus, Louis Latour, Damy, Taransaud, Leroi, Rousseau, Billon, Vicard
- Aged sur lies with bi-weekly bâtonnage
- Unfined and unfiltered; bottled January 2020

TASTING NOTES

A vibrant blend derived from our revered vineyards that are defined by the region's cooling fog and warm afternoon sunshine reveals a pale straw color in the glass and aromas of white florals, ground ginger, and Mandarin orange. Golden Delicious apple and Meyer lemon give way to complex flavors of baking spice and piecrust that add a round texture to accompany its bright acidity, framing the long finish.