

PAUL HOBBS

2021 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Clonal selections: hudson-wente, hyde-wente, calera, mt. eden, 72, 76, montrachet, 548, wente
- Rootstocks: 420a, 101-14, 3309, 5c
- Sites: various, many derived from weathered sandstone including goldridge series and brown sandy loam and clay loam
- Yield: 4.7 tons/acre

GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 7-23

WINEMAKING

- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts
- Aged sur lies with bi-weekly bâtonnage
- Spontaneous malolactic fermentation
- Aged 12 months in French oak barrels; 25% new
- Coopers: Francois Frères, Louis Latour, Cadus, Damy, Billon, Taransaud, Rousseau, Vicard
- Unfined and unfiltered; bottled January 2023

TASTING NOTES

Crafted with precision from six pedigreed sites, our newest vintage shines with an opalescent, pale straw hue. Aromas of red apple skin, Asian pear, and Meyer lemon zest entices the nose, followed by delicate notes of gardenia. Lively flavors of apricot and nectarine emerge on the palate, giving way to lemon meringue and baking spice. Bright and energetic with a vibrant acidity, this graceful wine ends with a long, seamless finish.