

PAUL HOBBS

2017 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks a1, a3, a4, b1
- Clonal selection: Hudson-Wente, Mt. Eden, Calera
- Rootstock: 101-14, 420a
- Plant date: 2008
- Soils: Goldridge fine sandy loam
- Exposure: 2-15% slopes, southwestern facing
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 3.71 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, sheers only
- Harvest dates: September 2, 9, 13

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; 64% new
- Coopers: Damy, Francois Frères, Louis Latour, Leroi, Taransaud
- Bottled unfiltered and unfiltered; January, 2019

TASTING NOTES

Luminescent straw in the glass, the 2017 exudes bright aromatics of nectarine, lime peel, and white jasmine. A viscous texture underpins layered flavors of green apple, guava, white peach, allspice, and wet stone. The palate is balanced with refreshing acidity ensuring a lingering, cool, saline-like finish that expresses the site with elegance and freshness. Alcohol 14.2%