

PAUL HOBBS

2019 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks a4, a3, a1
- Clonal selection: Hudson-Wente, Mt. Eden
- 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: 3.52 tons/acre

GROWING SEASON

2019 was truly a remarkable year that may in time prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping preserve soil moistures throughout much of the growing season. After a rare May rainstorm, warm and dry conditions followed providing an optimal bloom and fruit set. The mild temperatures over the summer allowed grapes to ripen slowly and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 crop, 2019 came in much closer to historical averages. Harvest kicked off September 6 and lasted seven weeks, within its typical timeframe, bringing in fruit with exceptional energy, precision, purity of flavors, and superb balance.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 11, 20

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 7 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 29% new
- Coopers: François Frères, Taransaud
- Bottled unfiltered and unfiltered; January, 2021

TASTING NOTES

Our small 7-acre estate dedicated to chardonnay and rooted in the coastal influenced Green Valley sub-appellation of the Russian River Valley rewards us with vibrant golden hues and intricate aromas of lemon verbena, pear skin, and dried apricot. A bright core of gala apple and white nectarine resonates on the palate with hints of wet rock and warm spice that's met with a crunchy acidity, bringing tension to the long, cool saline finish.