

PAUL HOBBS

2020 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: 3.39 tons/acre

GROWING SEASON

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 3, 9

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; 38% new
- Coopers: Leroi, Cadus, François Frères, Taransaud
- Bottled unfiltered and unfiltered; January 2022

TASTING NOTES

Located in the coastal influenced Green Valley sub-appellation of the Russian River Valley, our small seven-acre estate is dedicated to chardonnay. Opalescent straw in the glass, this vintage boasts orange zest, Meyer lemon, and white florals. The palate is well-delineated with flavors of baked yellow apple, flaky sea salt, and winter spice, all enveloped in a bright acidity and creamy finish.