

# PAUL HOBBS

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## 2022 CHARDONNAY RUSSIAN RIVER VALLEY

### VINEYARD

- Clonal selections: Hyde-Wente, Hudson-Wente, 15, Batto, Wente, Montrachet, Mt. Eden, 76, 548, 72
- Rootstock: 420a, swz, rg, 3309, 101-14,
- Sites: Various exposures and soils including Goldridge, brown sandy loam and clay loam

### GROWING SEASON

The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver lining.

Winter and early spring brought little rain and mild temperatures across Napa and Sonoma Counties leading to an early bud break, and a strong, well-defined bloom. During the first week of June, a surprise deluge caused moderate berry shatter (i.e., coulure (fr.) a failure of grapes to develop after flowering) in certain vineyards. That, combined with dry soils, kept yields low and berries small, a promising setup for concentrated color and flavors. A temperate summer helped produce uniform ripening and our reliably cool nights, with diurnal dips into the 50s, kept acidity levels high and bright. Harvest commenced on August 22—our earliest harvest on record—followed swiftly by a final heat spell in early September with temperatures peaking at 117°F at some locations. Early harvests tend to be compressed, and the heat accelerated its pace. Despite the travails, however, the wines are deeply flavored, layered, and complex, with superb balance and energy.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: August 31-September 17

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Sur lie aging and bâtonnage
- Spontaneous malolactic fermentation
- Aged 15 months in French oak barrels; 36% new
- Bottled unfiltered and unfiltered; January 2024

### TASTING NOTES

A delicate pale straw color in the glass, this wine opens with a bright pairing of fresh citrus peel and crisp Asian pear, evolving into juicy apple and tropical fruit aromas. Expressive gardenia wraps around these layers as they extend into a palate edged with hints of brioche and cream. A vein of savory minerality supports a clean, crisp, and beautifully integrated finish.