

PAUL HOBBS

2022 CHARDONNAY

EDWARD JAMES ESTATE

RUSSIAN RIVER VALLEY

VINEYARD

- Clonal selections: Hyde-Wente
- Rootstock: 420a
- Plant date: 2007
- Soils: Goldridge fine sandy loam
- Exposure: 2-9% slopes, nearly full exposure
- Trellis and pruning: vertical shoot positioning (vsp), bilateral cane

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
- September 8

WINEMAKING

- Varietal composition: 100% chardonnay
- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Sur lie aging and bâtonnage
- Spontaneous malolactic fermentation
- Aged 18 months in French oak barrels; 38% new
- Bottled unfiltered and unfiltered; January 2024

TASTING NOTES

In appearance, this wine displays a pale straw hue framed by an opalescent green. Aromas of Honeycrisp apple and Asian pear open to a rich note of Meyer lemon curd with a hint of honeysuckle. The palate delivers balance between light creaminess and energetic tension. Opulent flavors of baked apple, vanilla bean, and crème brûlée complemented by a distinct mineral-like texture linger with a note of brioche on the finish.