

# PAUL HOBBS

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## 2021 CHARDONNAY CUVÉE LOUISA, GOLDROCK ESTATE WEST SONOMA COAST

### VINEYARD

- Clonal selection: 76
- Rootstock: 101-14
- Plant date: 2005
- Soil: Goldridge fine sandy loam
- Exposure: varied
- Trellis and pruning: bilateral cane

### GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 23

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Spontaneous malolactic fermentation
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 33% new
- Bottled unfiltered and unfiltered; January 2023

### TASTING NOTES

Sourced from two blocks off our Goldrock Estate, this wine showcases a brilliant golden straw in the glass. A bouquet of Asian pear, Pippin apple, and white florals wed with notes of baking spice. The creamy texture glides along the palate picking up underlying tones of apricot, lemon curd, and red apple skin. This well-delineated wine's acidity and sea salt crunch are reflective of its coastal origins.